

# SHAMROCK DRIVE BAPTIST CHURCH

4301 Shamrock Drive

CHARLOTTE, NORTH CAROLINA 28215



O taste  
and see  
that the Lord  
is good!

Psalm 34:8

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## HISTORY OF SHAMROCK DRIVE BAPTIST CHURCH

From its beginning in 1897, at other locations and with different names, Shamrock Drive Baptist Church was built on a firm foundation. The original church was organized on April 7, 1901 with 44 charter members.

The neighborhood was changing in the 1960's, and on July 30, 1967 the Reverend Ernest Glass, former missionary to Singapore, was called as pastor and led the church into relocating at 4301 Shamrock Drive. The church's name was changed from Allen Street Baptist to Shamrock Drive Baptist on March 10, 1968. Herschel Ponder came on March 9, 1969 to serve as Minister of Music & Youth with a later title of Minister of Education.

The new building on Shamrock Drive was dedicated on May 17, 1970, and the cornerstone was put in place. Three nights of special services followed with former pastors speaking.

Family night suppers were started in 1970. In April 1972 a Mothers Morning Out program began as well as a tape ministry for shut-ins. Kindergarten began in 1973, and the church accepted the Albermarle Road Mission under its watchcare. The Chinese speaking ministry began with meetings in our church June 6, 1982, and their leader, Abraham Ho, was ordained on August 14, 1986. The Chinese moved to their own facilities in 1994. A black congregation, Life Baptist, worshipped for over a year, using our sanctuary after our morning worship service. The church is also used as a voting precinct, and twice a week the Hawthorne AA and Al-Anon groups meet in our building.

After 20 years of service, the Reverend Glass retired on July 31, 1987, and the Reverend Frank Moore served as Interim until May 2, 1989 when the Reverend Gary Hudson was called as pastor. Along with Herschel Ponder and the Associate Pastor, Tim Moore, who left in July 1995 to become a pastor, Gary has led our church well during some difficult changes.

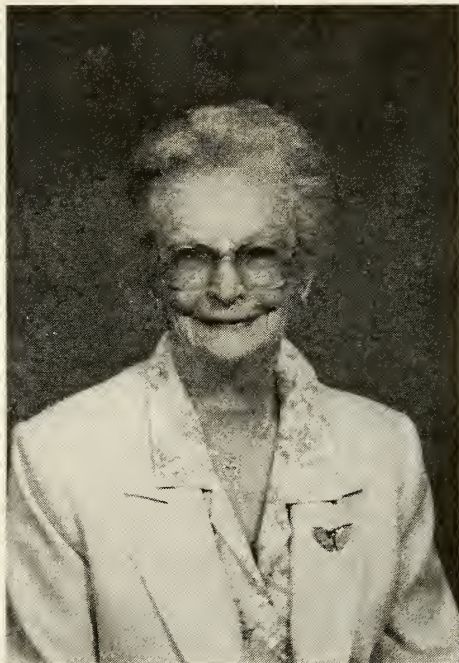
See what God hath wrought through a congregation who loves Him, seeks to serve Him faithfully, and who loves and cares for each other.

GRAT,  
LYNN  
ROUNDEREE



Woman's Missionary Union of the Shamrock Drive Baptist Church would like to dedicate this cookbook to Mrs. Nezzie Buchanan who served as WMU Director for ten years (1983-1993). Nezzie conceived the idea of compiling a cookbook as a part of the twenty-fifth anniversary celebration of the church in 1995. We honor her for the work she has done through the years.

**"Give her the product of her hands, and let her works praise her in the gates." Proverbs 31:31**



**We recognize Judy Poole and Virginia Helms for proof-reading and categorizing each recipe. Many thanks to these ladies for the many hours they spent in order to accomplish this task.**

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## DONOR LIST

Arndt, Lana  
Atkinson, Mary Lee  
Austin, Daisy  
Austin, Jean  
Baldwin, Bobbie  
Barnette, Lorena  
Broome, Lib  
Brooks, Frances  
Bryant, Judith  
Buchanan, Nezzie  
Canady, Reba  
Carpenter, Pat  
Carter, Cora  
Chan, Pauline  
Craddock, Ruby  
DeCristoforo, Zelda  
Doyle, Beverly  
Doyle, Trey  
Ennis, Frances  
Farrar, Marguerite  
Faulk, Helen  
Flowe, Carroll  
Foard, Sarah  
Fowler, Betty  
Gibson, Geneva  
Glass, Marjorie  
Glenn, Helen  
Glover, Grace  
Godfrey, Dot  
Griffin, Glendred  
Harrington, Chris  
Harris, Gladys  
Helms, Anita  
Helms, Barbara  
Helms, Elma  
Helma, Faye  
Helms, Kim  
Helms, Virginia  
Ho, Gloria  
Holshouser, Una  
Honeycutt, Sara  
Jameson, Frances  
Johnson, Ethel  
Jordan, Sarah  
Keathley, Jennier  
Keathley, June  
Kennon, Johnsie  
King, Maxie  
Kinsey, Patsy B.

Lee, Dot  
Little, Mildred  
Long, Barbara  
Long, Janelle  
Martin, Johnnie  
Martin, Juanita  
McClellan, Jimmie  
McCoy, Gerry  
McDonald, Faye  
Moore, Gin  
Morgan, Beth  
Nantz, Lucille  
Nelson, Bernice  
Perryman, Judy  
Phillips, Clara  
Ponder, Sara  
Poole, Carol  
Poole, Gene  
Poole, Judy  
Poole, Leah  
Rice, Alva  
Robinson, Ava  
Rutledge, Dot  
Sayers, Martha  
Scarborough, Robbie  
Shepherd, Magay  
Smith, Dottie  
Smith, Leslie  
Smith, Rachel  
Smitherman, Edith  
Smothers, Clarice  
Starnes, Edith  
Stone, Nancy  
Tam, Amy  
Tam, Kim. Dr.  
Tate, Lois  
Vanderburg, Carolyn  
Walsh, Phyllis  
Wardlaw, Betty  
Warren, Barbara  
Whitlock, Rita  
Yu, Anne





***"Oh, heavenly Father, we thank Thee for food and remember the hungry. We thank Thee for health, and remember the sick. We thank Thee for friends, and remember the friendless. We thank Thee for freedom and remember the enslaved. May these remembrances stir us to service—that Thy gifts to us may be used for others. Amen."***



## **RECIPE FOR A HAPPY NEW YEAR**

**CLEAN THOROUGHLY** 12 whole months.

**DIVIDE INTO 365** parts; set aside, preparing one part only at a time as follows:

**MIX WELL** into each day:

1 part patience

1 part courage

1 part work

**ADD** to each day : 1 part each of hope, faithfulness, generosity, and kindness

**BLEND** with:

1 part prayer

1 part meditation

& 1 good deed

**SEASON** the mixture with a dash of good spirits, a sprinkle of fun, a pinch of play, & a cup of good humor

**POUR** mixture into vessel of love. Cook over radiant joy, garnish with a smile.

**SERVE** with quietness, unselfishness, & cheer.

**YIELD:** 1 Happy Year



# Appetizers and Beverages





## **EASY PUNCH**

Judy Poole

**2 46 oz. cans unsweetened  
pineapple juice  
3 2 liter bottles of Cheerwine**

Combine pineapple juice and Cheerwine; mix well. Chill until serving. May be frozen and thawed to a slush for serving. Serves 72.

## **EASY PUNCH**

Judy Poole

**2 24 oz. bottles of white grape  
juice  
4 C. ginger ale**

Combine grape juice and ginger ale; mix well. Chill or freeze and thaw to a slush for serving. Serves 20.

## **MINT PUNCH**

Megay Shepherd

<b>25 Sprigs of mint (2")</b>	<b>4-5 drops green food color</b>
<b>1 12 oz. can frozen lemon juice</b>	<b>1 C. sugar</b>
<b>1 12 oz. can frozen orange juice</b>	<b>Ginger ale</b>
<b>1 46 oz. can pineapple juice</b>	

Dissolve 1 C. sugar in 4 C. boiling water. Pour over mint - crush mint. Combine all ingredients. Strain mint. Let stand in refrigerator 12 hours. Mix w/ginger ale as you serve it. Makes 1 gallon.

## **HOT SPICE TEA**

Carol Poole

<b>¾ C. Instant tea mix</b>	<b>2 pkgs. Instant lemonade mix</b>
<b>2 C. Tang orange juice mix</b>	<b>1 t. ground cloves</b>
<b>2 C. sugar</b>	<b>2 t. cinnamon</b>

2 t. per cup hot water. May be stored for some time in an air tight container.

## **PEANUT BUTTER SHAKER**

Mildred A. Little

<b>1 banana</b>	<b>1 C. milk</b>
<b>1 lg. scoop Ice cream</b>	<b>1 T. sugar</b>
<b>2 T. peanut butter</b>	

Peel and slice banana into ½" thick slices. Put all ingredients into blender and blend well. Makes one serving.

## **INSTANT RUSSIAN TEA**

Marguerite Farrar

**½ C. Instant tea**  
**1¼ C. sugar**  
**2 C. Tang**

**½ t. cloves**  
**1 t. cinnamon**  
**2 pkg. Lemonade Kool Aid**

Mix above and keep in tightly closed jar. Shake before using. 2 t. to cup of boiling water.

## **RUSSIAN TEA**

Barbara Warren

**8 tea bags**  
**2 qts. water**  
**1¼ C. sugar**  
**2½ C. orange juice**

**2½ C. pineapple juice**  
**juice of 1 lemon**  
**10-12 whole cloves**  
**1 stick cinnamon**

Make the tea with the 2 qts. of water. Add the other ingredients. Heat. DO NOT BOIL. Makes 1 gallon.

## **RUSSIAN TEA**

Dot Godfrey

**6 C. water**  
**1 t. whole cloves**  
**1 Inch stick cinnamon**  
**3 tea bags (may use decaffeinated)**

**¾ C. orange juice**  
**2 T. lemon juice**  
**1 C. sugar**

To 6 cups water, add 1 t. whole cloves and 1 in. stick cinnamon. Heat to boiling. Add 3 tea bags, cover and remove from heat. Steep for 5 minutes, strain. Heat orange juice, lemon juice, and sugar to boiling, stir. Add to hot tea. Makes 6-8 servings.

## **RUSSIAN TEA**

Cora Carter

**8 C. of water-boil**  
**7 tea bags-5 minutes**  
**2 C. of sugar**  
**2 cinnamon sticks**  
**1 T. whole cloves**

**5 more C. of water-5 minutes**  
**1 qt. apple juice**  
**18 oz. pineapple juice**  
**2 C. orange juice**  
**1 T. lemon juice**

Mix ingredients in order. As you pour in the juices do not let them boil, just allow them to get really hot.



## **RUSSIAN TEA**

Faye L. Helms

**3 family size tea bags-(makes 1  
gal. of tea)  
1 C. sugar  
½ C. lemon juice**

**1 can Dole's orange-pineapple  
juice  
15 whole cloves**

Make tea and sweeten. Add lemon juice. Mix prepared tea and orange-pineapple juice (half and half). Boil ¾ C. water with 1 t. sugar and 15 whole cloves. Boil several minutes and add to tea mixture. Refrigerate and take out amount desired and microwave 2½ minutes per cup.

## **SLUSH**

Dottie Smith

**3 bananas  
1 #2 can crushed pineapple  
1 C. sugar**

**juice of 2 lemons  
2 C. ginger ale  
2 C. orange juice**

Mash bananas. Add sugar. Add other ingredients and mix well. Add cherries if desired. Freeze. Partially thaw to serve.

## **OLD FASHIONED EGGNOG**

Dot Rutledge

**4½ C. milk (may use 2 cans  
milk in place of other milk)  
sugar  
6 eggs, separated  
1 pt. vanilla ice cream**

**2 t. brandy or rum extract  
½ t. pure vanilla extract  
¼ t. salt  
fresh ground nutmeg**

1. Combine milk and ¼ C. sugar in a medium saucepan. Heat over medium heat, stirring to dissolve sugar until rim of fine bubbles appears around edge of pan. 2. Beat egg yolks until thick and lemon-colored. Add a small amount of hot milk to egg yolks; return all to saucepan. 3. Cook over medium heat for 5 minutes, stirring constantly. Pour into a bowl. Add ice cream by spoonfuls, stirring until melted. Add extracts. Cover and refrigerate. 4. Refrigerate unbeaten egg whites, covered, in a separate container. 5. Just before filling punch bowl, let egg whites stand at room temperature in large bowl of mixer for 15 minutes. 6. Beat whites until foamy; add salt and continue beating until soft peaks form. Add ¼ C. sugar, 1 T. at a time, beating constantly. 7. Continue beating until sugar is dissolved and whites are glossy and again stand in soft peaks. 8. Fold custard mixture into whites, using a large whisk. 9. Pour eggnog into chilled punch bowl. Ladle into punch cups and sprinkle with fresh-ground nutmeg.

## **PINK PUNCH**

Carol Poole

**3 oz. mixed fruit Jello**  
**1 C. sugar**  
**2 C. boiling water**

Dissolve jello & sugar in boiling water. Add 12 oz. frozen, undiluted pink lemonade, 69 oz. of pineapple juice. Mix well and chill. When ready to serve, add a 2 liter of ginger ale.

## **HOT SPICED CIDER**

Judy Poole

<b>2 cinnamon sticks</b>	<b>1 qt. pineapple juice</b>
<b>½ t. whole allspice</b>	<b>¼ C. sugar</b>
<b>½ t. cloves</b>	<b>½ C. lemon juice</b>
<b>1 qt. apple cider</b>	

Bring to a boil; reduce heat and simmer for 15 minutes.

## **ASPARAGUS ROLL-UPS**

Robbie Scarborough

<b>1 can asparagus spears</b>	<b>Parmesan cheese</b>
<b>8-10 slices white bread</b>	<b>red pepper</b>
<b>butter or margarine (softened)</b>	

Drain asparagus, spread out on paper towels. Cut crust from bread and roll each slice flat between two pieces of wax paper. Spread each piece with softened butter and sprinkle each piece with Parmesan cheese and a small amount of red pepper. Place 2-3 asparagus spears diagonally on bread and start at corner and roll up. Secure with toothpick. Before baking, brush each roll-up with butter and sprinkle with Parmesan cheese. Place on baking sheet which has been sprayed with vegetable cooking spray and bake in a 400° oven for 10 minutes.

## **CHEESE APPETIZER**

Dot Rutledge

<b>1 C. sharp cheese-grated</b>	<b>1 8 oz. cream cheese</b>
<b>1 onion-chopped</b>	<b>1 C. mayo</b>

Cream all together and bake 30 minutes at 350°.

## **CHEESE STUFFED APPLES**

Judy Perryman

**3 oz. cream cheese**  
**1½ oz. Camembert cheese**

**1 T. dry white wine**  
**4 medium apples**

Beat cream cheese, Camembert cheese and wine with electric or rotary beater until smooth. Core apples, scoop out insides leaving shells about ½" thick. Fill with cheese mixture. Chill 2-3 hours. Cut in wedges. Serve.

## **COTTAGE CHEESE DIP**

Jenni Keathley

**1 C. cottage cheese**  
**1 T. mayonnalse**  
**2 t. dillweed**  
**½ t. lemon herb seasoning**  
**(Mrs. Dash)**

**as desired:**  
**¼ C. chopped onion**  
**¼ C. tomato (finely chopped)**  
**¼ finely chopped cucumber**

Combine all ingredients, puree if creamy consistency is desired. Let it sit for 24 hours in refrigerator. Serve with vegetable pieces or crackers or can be used as a salad dressing.

## **FRUIT DIP**

Judy Poole

**8 oz. cream cheese**  
**1 pt. marshmallow cream**

Blend cream cheese and marshmallow cream well. Serve with fresh fruit.

## **HAM BISCUITS**

Kim Helms

**¼ lb. margarine, softened**  
**2 t. prepared mustard**  
**2 T. poppy seeds**  
**2 t. Worcestershire**

**1 small onion, grated**  
**1 pkg. party rolls**  
**1 pkg. sliced ham**  
**1 pkg. sliced Swiss cheese**

Mix together margarine, mustard, poppy seeds, Worcestershire, and onion. Open party rolls and spread mixture on both sides, add small pieces of ham and cheese. Return ham biscuits to party roll pan; heat in a 350° oven until cheese melts, about 10 minutes. Ham biscuits freeze well before being cooked.

## **LEMON FRUIT DIP**

Dot Rutledge

Mix 1½ C. sour cream, 1 t. grated lemon peel, and ¼ C. confectioners sugar and chill. Serve with fresh fruit.

## **PIMENTO CHEESE SPREAD**

Judy Poole

**8 oz. sharp cheddar cheese,  
shredded fine  
½ C. mayonnalse**

**1 4 oz. jar chopped plmento,  
drained  
Salt and pepper to taste**

Combine all ingredients in a flat dish or on a plate and mash with a fork, then mix well.

## **SAUSAGE BALLS**

Leslie Smith

**2 C. Bisqulick  
1 lb. hot sausage  
1-16 oz. jar Cheez whlz**

Combine Bisquick, sausage and Cheez Whiz. Cheez Whiz works best if heated in microwave for 1 minute. Roll into medium sized balls and bake at 350° for 15 minutes. If you want to freeze for later, allow balls to cool and place in a freezer bag. Recipe makes about 60-90 balls.

## **SPINACH THINGS**

Cora Carter

**2 boxes chopped splnach  
1 lg. onlon, finely chopped  
1 drop hot sauce  
4 eggs, beaten  
¾ C. melted butter**

**½ C. Parmesan cheese  
½ t. garlic salt  
¼ t. pepper  
¼ t. thyme**

Mix all ingredients for uniform consistency. Order is not important. Form into round balls (about ¾" in diameter) and place on a baking sheet. Place in freezer. When frozen, remove from baking sheet and store frozen in plastic bags or containers. Before serving, place on baking sheet in 350° oven for 15-20 minutes. Makes about 200 balls.

## **SANDWICH SPREAD**

Virginia Helms

**4 bolled eggs  
salt to taste  
½ C. nuts  
½ C. sweet pickles, drained**

**1 small jar plmentos, 2 oz.  
drained  
mayonnalse**

Combine mashed eggs, salt, nuts, pickles, and pimentos. Mix well. Add enough mayonnaise to make spreading consistency. Refrigerate overnight before making sandwiches.

## **SPINACH DIP**

Pat Carpenter

**1 C. mayonnalse**  
**2 pkg. chopped spinach,**  
**thawed and drained**

**2 T. McCormick Salad Supreme**  
**(must use this seasoning)**  
**1 bunch scallions, chopped**

Mix all together and refrigerate overnight. Cut circle out of round dark bread and put dip in "bread container", cut the bread that was removed into cubes and use for dip.

## **SPINACH BALLS**

Dot Lee

**2-10 oz. pkg. frozen chopped**  
**spinach**  
**1 pkg. Pepperidge Farm herb**  
**dressing mix**  
**1 large onion, chopped fine**  
**¾ C. melted butter**

**6 eggs, beaten**  
**½ C. Parmesan cheese**  
**1½ t. pepper**  
**½ t. thyme**  
**1½ t. garlic salt**

Cook spinach; drain well and squeeze as dry as possible. Combine with other ingredients; shape into small balls. Bake at 325° for 15 minutes. Yields 11 dozen.

## **SWEET & SOUR PARTY MEATBALLS**

Dot Lee

**1 lb. ground round steak**  
**1 lb. ground pork**  
**2 C. soft bread crumbs**  
**2 T. finely chopped onion**  
**2 eggs, beaten**  
**1 t. salt**  
**¼ t. pepper**  
**1 T. butter, melted**  
**3 T. cornstarch**

**1 C. vinegar**  
**¾ C. sugar**  
**3 drops hot sauce**  
**1 T. Worcestershire sauce**  
**1 green pepper, chopped**  
**1-20 oz. can pineapple chunks,**  
**drained**  
**1-8 oz. can tomato sauce**

Combine first 7 ingredients; mix well. Shape into 1 inch meat balls. Brown in butter over medium heat; drain and place balls in 13x9x2 inch baking dish. Combine cornstarch, vinegar and sugar in saucepan; cook over low heat, stirring constantly, until clear and thick. Stir in remaining ingredients. Pour over meat balls. Bake at 300° for 40 minutes. Yields 6 dozen.

## **VEGETABLE DIP**

Judy Poole

**16 oz. sour cream**  
**1 pt. Hellmann's mayonnalse**  
**1 t. seasoned salt**

**2 T. minced onion**  
**1 T. parsley flakes**

Mix all ingredients well and refrigerate overnight before serving. Serve with raw vegetables.



## **VEGETABLE SANDWICH SPREAD**

Judy Poole

**1 large carrot**  
**1 small onion**  
**1 cucumber**  
**1 bell pepper**

**1 envelope unflavored gelatin**  
**8 oz. cream cheese**  
**1 C. mayonnalse**  
**salt to taste**

Grate all vegetables; drain reserving juice. Mix 2 T. vegetable juice with unflavored gelatin, melt over hot water. Blend vegetables, melted gelatin, and cream cheese. Salt to taste. Refrigerate overnight before making sandwiches. Makes 4 dozen party sandwiches.

## **YOGURT-DILL DRESSING**

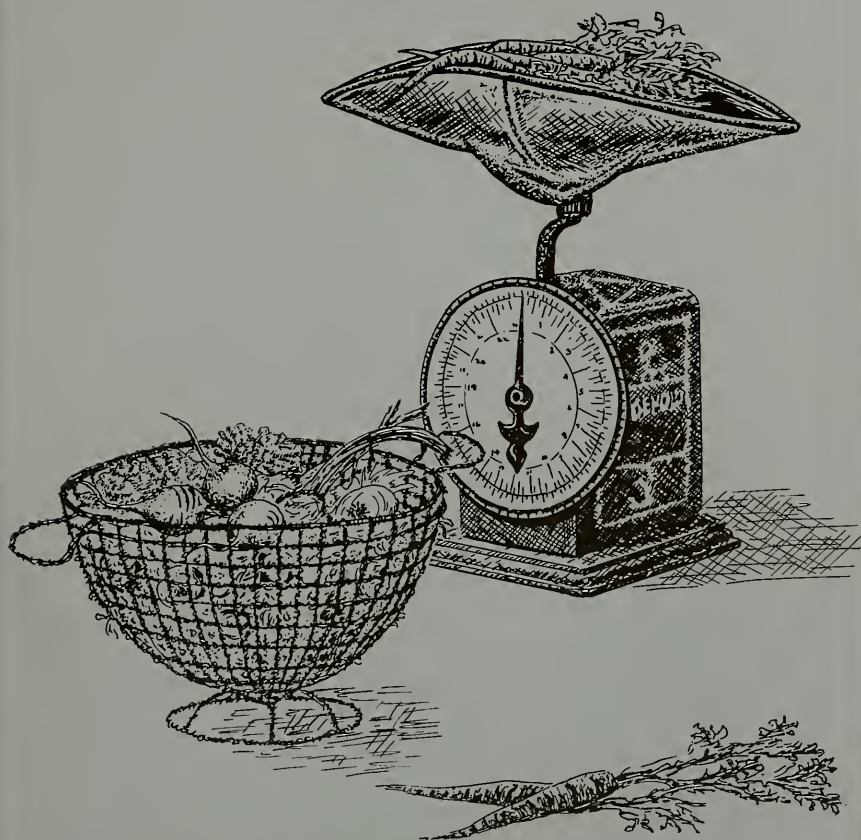
June Keathley

**1-8 oz. plain low-fat yogurt**  
**2 t. very finely chopped onion**  
**1 t. lemon juice**

**½ t. crushed dill weed**  
**¼ t. dry mustard**  
**⅓ t. garlic powder**

Mix all ingredients thoroughly. Chill until served over tossed green salad or baked potato. Serving size: 2 T. Calories: 18 per serving.

# Soups, Salads and Vegetables







## **SALMON STEW**

Dot Rutledge

Heat 1 qt. milk, till bubbles form around edge of pan. Salt to taste. Add 1 large can of salmon that has been skinned and boned, and broken into bite-sized pieces. Add butter. Serve. Tastes like oyster soup.

## **OYSTER STEW**

Sarah L. Foard

**3 cans evaporated milk**  
**3 cans water**  
**1 pt. oysters**

**$\frac{3}{4}$  stick margarine**  
**salt & pepper to taste**

Heat milk, water, and margarine over low heat; stir until heated thoroughly. Add oysters; let set until serving time.

## **SNEAKY SQUASH PIE**

Carol Poole

**3 C. cooked, drained squash**  
**1 C. evaporated milk**  
**4 beaten eggs**  
 **$\frac{3}{4}$  C. sugar**

**2 unbaked pie shells**  
**1 t. vanilla**  
 **$\frac{1}{2}$  t. salt**  
**1 T. flour**

Blend squash, milk, eggs, and sugar. Add vanilla, salt, and flour. Pour into shells, and bake at 350°-400° for 30 minutes.

## **ONE GALLON OF SLAW**

Janelle Long

**3 lbs. cabbage**  
**1 lb. fresh tomatoes**  
**1 pint canned tomatoes**  
**2 bell peppers**  
**1 pink sour pickles**

**4 oz. can pimento**  
**1 T. salt**  
**1 t. ground red pepper**  
 **$\frac{1}{2}$  C. sugar**  
**1 C. vinegar**

Grate cabbage in a large pan (like a dish pan). Chop all vegetables fine. Mix altogether, along with seasonings. Use your hands to mix so that cabbage is mixed well with other ingredients. Store in a gallon jar with lid, in the refrigerator. Keeps indefinitely. Very good on hamburgers, hot-dogs, barbecue etc. Better after a few days.

## **CHINESE COLE SLAW**

Johnnie Martin

**16 oz. cole slaw mix (shredded  
cabbage w/carrots)**  
**1 bunch green onions**  
**1 pkg. beef oodles of noodles**  
**½ C. silvered almonds**  
**½ C. sunflower seed**

**Dressing:**  
**3 T. sugar**  
**½ t. each salt & pepper**  
**3 T. vinegar**  
**½ C. oil**  
**flavored packet from noodles**

Saute broken noodles and almonds in 2 T. margarine until almost brown. Mix together salad dressing ingredients. Pour dressing over cabbage mix and onions. Mix in noodles, almonds, & sunflower seed. Serve immediately. (noodles tend to get soft if they sit too long).

## **MARINATED SLAW**

Janelle Long

**1 large head cabbage**  
**1 green pepper**  
**2 onions**  
**2 C., 1 T. & 1 t. sugar**  
**1 C. vinegar**

**¾ C. oil**  
**1 t. dry mustard**  
**1 t. celery seeds**  
**1 T. salt**

Shred cabbage, pepper, & onions; combine & mix together well. Stir in 2 C. sugar. Combine the remaining T. & t. of sugar with vinegar, oil, mustard, celery seeds, & salt. Bring mixture to a boil. Pour over cabbage mixture. Seal slaw in an airtight container. DO NOT uncover for at least 4 hours. Refrigerate.

## **GLAZED BEETS**

Judy Poole

**1 medium can of beets, drain &  
reserve juice**  
**½ C. sugar**

**½ C. vinegar**  
**1 T. cornstarch**  
**1 T. margarine**

Bring to a boil, beet juice, vinegar, and sugar. Mix cornstarch with enough water to dissolve it. Add to boiling mixture. Add beets and margarine and simmer 30 minutes.

## **BLACK AND WHITE BEANS**

Rita Whitlock

**1 can black beans**  
**1 can Navy beans**  
**½ C. chicken broth**  
**1 clove minced garlic**  
**4 T. grated Parmesan cheese**

**10 oz. bag fresh spinach or 1  
can whole leaf spinach**  
**1 T. balsamic vinegar or  
seasoned rice vinegar**

Simmer garlic in broth 10 minutes. Rinse and drain both cans of beans. Add beans to broth along with Parmesan cheese. In another pan, wilt washed spinach in water which clings to it. Just heat and remove from stove. Stir in vinegar. Place spinach on serving dish and top with beans. Sprinkle with chives or green onion tops.

## **TASTY STEWED APPLES**

Edith Starnes

**2 C. water**  
**¾ C. granulated sugar**  
**½ t. nutmeg**  
**½ t. vanilla flavoring**

**½ t. rum flavoring**  
**4 Golden Delicious apples**  
**½ C. white raisins**

Boil water, sugar, and nutmeg 5 minutes. Add apples that have been peeled, cored, and cut into quarters or eighths. Turn off heat; let them stay on the burner 2 or 3 minutes. Removed from heat; stir in flavorings and raisins. May be served warm or cold from the refrigerator.

## **LEMON DILL RICE**

Carroll Flowe

**1 C. raw rice**  
**1½ t. dried lemon peel**  
**1 t. dill weed**  
**½ t. dried chive**

**½ t. salt**  
**2 chicken bouillon cubes**  
**2 T. butter**  
**2 C. water**

Saute rice in butter until transparent. Add water and seasonings. Cover and cook on low until liquid is absorbed. Serves 6.

## **VEGIE BARS**

Lib Broome

**2-8 oz. cans crescent dinner rolls**  
**2-8 oz. pkgs. cream cheese, softened**  
**¼ C. mayonnaise**  
**1-10 oz. pkg. ranch dressing mix**  
**1 med. red bell pepper, chopped**

**1 med. green bell pepper chopped**  
**1 small red onion, chopped**  
**½ C. fresh mushrooms, chopped**  
**½ C. cauliflower, chopped**  
**½ C. chopped broccoli**  
**¾ C. grated Cheddar cheese**

Unroll crescent rolls and place on jelly roll pan. Bake the flattened rolls at 350° for 7-8 minutes, until brown. Cool thoroughly. Combine cream cheese, mayonnaise and dry ranch salad dressing. Beat with electric mixer until smooth. Spread over crust. Combine vegetables and cheese; place on top of spread. Cool several hours - cut into small squares to serve.

## ICE BOX SLAW

Marguerite Farrar

- |                         |                                  |
|-------------------------|----------------------------------|
| <b>¾ C. oil</b>         | <b>1 t. celery seed</b>          |
| <b>1 C. sugar</b>       | <b>1 t. salt</b>                 |
| <b>1 C. vinegar</b>     | <b>1 large cabbage, shredded</b> |
| <b>1 t. dry mustard</b> | <b>1 onion, chopped</b>          |

Put cabbage in a large bowl or jar. Put onion on top of cabbage. Put sugar on top of onion (do not stir). Heat the vinegar, oil, celery seed, dry mustard, & salt. Pour over the cabbage. Do Not Stir. Put lid on and refrigerate overnight.

## ORIENTAL SLAW

Bobbie (Mrs. E.W.) Baldwin

- |   |                                 |
|---|---------------------------------|
| <b>1 pkg. slaw mix</b>  | <b>1 C. sunflower seeds</b>     |
| <b>1 chopped onion, purple or other</b>                       | <b>1 C. slivered almonds</b>    |
| <b>1 pkg. Ramen (Ooodles of Noodles Nissin) - beef flavor</b> | <b>1 C. olive oil</b>           |
|   | <b>½ C. sugar</b>               |
|   | <b>⅓ C. apple cider vinegar</b> |

Break up noodles and hold out flavored pkg.; mix noodles, seeds, and almonds with slaw mix. (Other nuts may be added if desired). Mix in separate bowl the oil, sugar, vinegar and stir in beef flavor. Pour over slaw mix. (Make 2-3 hours before needed so noodles will soften. Will keep for a week or more-if it lasts that long).

## CHRISTMAS RICE

Sara Ponder & Reba Canady

- |                                       |  |
|---------------------------------------|--|
| <b>1 C. uncooked rice</b>             | <b>1 stick margarine (cut in slices)</b> |
| <b>2 cans chicken &amp; rice soup</b> | <b>2 med. bell peppers</b>               |
| <b>1½ C. water</b>                    | <b>1 large onion chopped</b>             |
| <b>1 medium jar pimento</b>           | <b>1 can sliced mushrooms</b>            |
| <b>salt &amp; pepper to taste</b>     |  |

Mix all ingredients. Bake at 350° for 45 minutes to 1 hour. Stir every 15 minutes (3 times).

## OVERNIGHT SLAW

Cora Carter

- |                                     |                         |
|-------------------------------------|-------------------------|
| <b>2½ C. green cabbage</b>          | <b>½ t. celery seed</b> |
| <b>2½ C. red cabbage</b>            | <b>½ t. celery salt</b> |
| <b>1 med. green pepper, chopped</b> | <b>½ t. onion salt</b>  |
| <b>½ C. vegetable oil</b>           | <b>½ t. table salt</b>  |
| <b>¼ C. white wine vinegar</b>      | <b>½ t. pepper</b>      |
| <b>1 T. sugar</b>                   |                         |

Chop cabbage and pepper. Add all other ingredients and chill overnight.

## **CORN PUDDING**

Dot Rutledge

**8-10 ears corn (2-3 cups)**  
**1 C. sugar**  
**1 heaping T. flour**  
**2 eggs or egg substitute**

**1 T. butter**  
**1½ C. milk**  
**salt and pepper to taste**

Mix well and pour into a buttered pyrex. Bake at 375 or 400° until light brown. Stir well and brown again.

## **ORANGE SALAD**

June Keathley

**2 cans mandarin oranges**  
**1 can crushed pineapple**  
**1 small can frozen orange juice**

Drain oranges; use juice and add water to make 2 cups. Bring to boil; dissolve jello and add other ingredients. Place in refrigerator until serving.

## **POTATO SALAD**

Judy Poole

**6 potatoes, cubed**  
**salt and pepper to taste**  
**½ C. chopped bell pepper**  
**½ C. chopped onion**  
**½ C. sweet pickle cubes**

**½ C. finely chopped celery**  
**1 C. chopped hard-boiled eggs**  
**1 C. lowfat mayonnaisse**  
**¼ C. prepared mustard**

Cook potatoes until tender; let cool, peel and cube. Add salt and pepper. Combine with remaining ingredients. Mix gently. Yields 12 generous servings.

## **CONGEALED STRAWBERRY SALAD**

Grace Glover

**3 med. bananas, mashed**  
**1-20 oz. can crushed pineapple,**  
**drained**  
**2-10 oz. pkg. frozen**  
**strawberries**

**1 C. chopped pecans**  
**1-16 oz. pkg. cherry gelatin**  
**1 C. hot water**  
**1-6 oz. carton light sour cream**

Mix fruits and nuts. Dissolve gelatin with hot water. Mix gelatin and fruit together. In a 9x13 dish pour half of gelatin mixture. Refrigerate until set. Spread light sour cream on top. Add the remaining gelatin on top of the sour cream. Allow to set in refrigerator until firm. Makes 12-15 servings.



## **CHERRY NUT SALAD**

Virginia Helms

1 pkg. cherry jello  
1 C. hot water  
1 small can crushed pineapple,  
chilled  
1 can cherry pie filling, chilled  
1 C. chopped nuts

**Topping:**  
1-8 oz. pkg. cream cheese  
½ C. sugar  
½ C. sour cream  
1 t. vanilla flavoring

Dissolve cherry jello in 1 cup boiling water. Stir until well dissolved. Add cherry pie filling, pineapple and nuts. Refrigerate until firm. Beat topping together and spread over cherry nut salad. Place back in refrigerator.

## **VEG SALAD**

Phyllis Walsh

¾ C. sugar  
¾ C. vinegar  
1 T. water  
1 t. salt  
½ t. pepper

1 can small peas  
1 can shoe peg corn  
2 oz. diced pimientos  
1 C. onions  
1 C. celery

Mix sugar, vinegar, water, salt & pepper. Boil for 1 minute. Set aside to cool. Drain can peas, corn, and pimientos. Cut up onions and celery. Mix together. Put in refrigerator overnight before serving.

## **COTTAGE CHEESE SALAD**

Alva Rice

1-3 oz. pkg. orange gelatin  
½ pint small curd cottage  
cheese  
1-5 oz. carton whipped topping

1-8¼ oz. can crushed  
pineapple, well-drained  
1-10 oz. can mandarin oranges,  
drained

Sprinkle dry gelatin over cottage cheese. Fold in whipped topping. Add fruits. Place in covered bowl and refrigerate 24 hours before serving, to blend the flavors. The secret of this salad is to drain the fruit well. Serves 6-8 servings.

## **CUCUMBER SALAD**

Dottie Smith

1 pkg. lemon jello, dissolved  
in ½ C. boiling water  
1 cucumber grated, unpeeled  
1 carton cottage cheese

1 C. mayonnaise  
½ C. nuts, optional  
salt to taste

Mix together and mold.

## **BLUEBERRY SALAD**

Dot Rutledge

**2 pkg. blackberry jello**  
**2 C. boiling water**

**15 oz. can blueberries**  
**1 small can crushed pineapple**

Dissolve jello in boiling water. Drain fruit and add 1 cup of combined juices to hot mixture. Add blueberries and pineapple. Pour in 2 quart flat dish or pan. Chill.

**Toppling:**

**1-8 oz. cream cheese**  
**½ pt. sour cream**  
**¼ C. sugar**

**½ tsp. vanilla**  
**½ C. chopped pecans**

Whip together cheese, sour cream, sugar, and vanilla. Spread on top of congealed gelatin mixture. Sprinkle with pecans. Mini marshmallows may be added if desired.

## **MARINATED VEGETABLE SALAD**

Alva Rice

**1-1 lb. can green peas**  
**1-1 lb. can lima beans**  
**2-1 lb. each french-cut green beans**  
**1-1 lb. can shoe peg corn**  
**1-8 oz. can water chestnuts**  
**1-2 oz. jar pimentos**

**1 med. green pepper**  
**1 C. chopped celery**  
**salt to taste**  
**¾ C. vegetable oil**  
**¼ C. white vinegar**  
**½ C. sugar**

Drain all vegetables. Slice water chestnuts, pimentos, and green pepper. Layer vegetables in a large bowl. Combine oil, vinegar, and sugar; stirring until sugar dissolves. Pour over salad. Cover and refrigerate for 24 hours. Makes 3 quarts.

## **GRAPEFRUIT ASPIC**

Dottie Smith

**2 C. grapefruit**  
**1-1½ C. boiling water**  
**small can crushed pineapple,**  
**do not drain**

**2 pkgs. lemon jello**  
**½ C. chopped pecans or almonds**

Dissolve jello in water. Add grapefruit sections and juice. May cut sections if desired. Then add crushed pineapple and nuts. Put in mold or 9x13x2 inch dish.

## **CHRISTMAS RIBBON SALAD**

Dot Rutledge

### **FIRST LAYER:**

**1-3 oz. pkg. lime jello**  
**1¼ C. hot water**

Pour into a 8x8 inch glass dish and let stand in refrigerator until firm.

### **SECOND LAYER:**

**½ C. pineapple juice**  
**20 large marshmallows, cut up**

Heat above ingredients in a pan until the marshmallows melt. Dissolve one 3 oz. pkg. lemon jello in 1½ C. hot water. Soften 1-8 oz. pkg. cream cheese. Combine the hot marshmallow-pineapple liquid, jello and cream cheese and mix well. When cool, pour over the first layer and let stand in refrigerator.

### **THIRD LAYER:**

**1-3 oz. pkg. cherry jello**  
**1¼ C. hot water**

Combine above ingredients. When cool, pour over the second layer and let stand until firm. Cut in 2 or 3 inch squares to serve. SO PRETTY AS A SALAD OR DESSERT.

## **LAYERED RIBBON SALAD**

Clara Phillips

**3 oz. pkg. lime gelatin**  
**1 C. hot water**  
**1 small can crushed pineapple**  
**3 oz. pkg. lemon gelatin**  
**1 C. hot water**  
**8 oz. cream cheese**

**1 C. chopped pecans**  
**2 T. mayonnaisse**  
**3 oz. pkg. strawberry gelatin**  
**1 C. hot water**  
**1 can fruit cocktail**

Combine first three ingredients and pour into oblong deep serving dish. Refrigerate to set. Combine next five ingredients and allow to cool. Pour over first layer and allow to set. Combine remaining ingredients and cool. Pour over top of other layers and allow to set. Cut into squares & serve. Can double.

## **ORANGE SPICED PEACH SALAD**

Sarah Foard

**1 jar spiced peaches (must be  
spiced, not pickled)**

**1-3 oz. box jello**  
**nuts**

Heat peach juice. Pour over jello and dissolve. Add ¼ C. water and nuts, chopped or whole. Place peaches in ring salad mold. Pour liquid over peaches. Chill.



## **PASTA SALAD**

Sara Honeycutt

**1 large box pasta**  
**1 large purple onion**  
**1 large carton fresh mushrooms**  
**2 large carrots**  
**1 head broccoll**  
**2 tomatoes, chopped**

**1 large pepper, chopped or thin strips**  
**1-10 oz. jar olives**  
**1 large Kraft Zesty Italian dressing**  
**2 T. sesame seeds**

Cook pasta, rinse & drain. Slice, cook & drain mushrooms. Slice carrots very thin, cook & drain. Remove florets from broccoli, cook & drain. (Cook all these vegetables until tender). Mix all ingredients together in a very large container. Let stand 24 hours before serving. Will last several days. Note: do no cook onion, pepper, or tomatoes.

## **FROZEN FRUIT SALAD**

Nancy Stone

**1 small can fruit cocktail, drained**  
**2 bananas**  
**6-8 maraschino cherries, sliced**

**½ C. chopped nuts**  
**½ C. mayonnalse**  
**1 C. Cool Whlp**

Mix all ingredients together. Freeze in muffin tins. Serve in dessert dishes or on lettuce leaves.

## **FROZEN PINEAPPLE-CRANBERRY SALAD**

Barbara Warren

**1½ C. drained, crushed pineapple**  
**1 can whole cranberry sauce**

**1 C. sour cream**  
**¼ C. chopped pecans**

Combine ingredients and spoon into paper muffin cups that are placed in muffin tins. Freeze until solidly frozen. Remove paper muffin cups and place in large plastic bag in freezer. Remove as many as needed and thaw for 10-15 minutes before serving on a lettuce leaf. Makes about 14 individual salads.

## **CRANBERRY CRUNCH**

Una Holshouser

**1 lb. cranberries**  
**2 oranges**  
**1 C. celery, flne**  
**1 C. pecans, cut up**

**2 apples**  
**1 small can crushed pineapple**  
**\*1 pkg. raspberry jello or 1 pkg. plain gelatin**

Put all ingredients through food chopper. Mix with jello or gelatin and chill until firm. Use as salad or with main dish. \*(Do not mix jello or gelatin with water).

## OVEN CHICKEN SALAD

Bernice Nelson

2 C. chicken cooked & diced  
2 C. celery, diced  
1½ C. cooked rice  
½ C. nuts  
1 T. diced onion or 1 small  
onion  
½-¾ C. mayonnaisse

3 T. lemon juice  
1 can cream of celery soup  
2 hard cooked eggs, diced  
1 C. shredded sharp cheese or  
crushed potato chips  
salt & pepper to taste

Mix chicken, celery, rice, nuts, & onion. Mix mayonnaisse, lemon juice, and celery soup. Blend into chicken mixture. (If salad seems too stiff, add 2-3 T. water). Add salt & pepper & diced eggs. Spoon chicken mixture into greased 9x13 casserole and cover with cheese or crushed potato chips. Bake at 350° for 30 minutes or until topping is browned and mixture is bubbly. Makes 8-10 servings.

## PINEAPPLE CHICKEN SALAD

Judy Poole

1½ C. finely chopped chicken  
¾ C. crushed pineapple,  
drained

¼ C. mayonnaisse  
¼ C. chopped walnuts

Combine all ingredients and mix well. Chill before serving.

## CRANBERRY SALAD

Judy Poole

2-3 oz. pkgs. cherry jello  
3 C. boiling water  
1 lb. fresh cranberries,  
chopped  
2 med. apples, chopped

1 C. sugar  
2 oranges  
8 oz. crushed pineapple,  
drained

Dissolve jello in boiling water. Pour into large flat dish. Chill until partially set. Process cranberries, apples, oranges, pineapple and sugar in food processor. Stir in jello. (1 C. chopped nuts, optional). Refrigerate.

## STRAWBERRY PRETZEL SALAD

Dot Rutledge

Mix 2½ C. crushed pretzels with 3 T. brown sugar and ¾ C. melted oleo. Pat into a buttered 13x9x3 pan. Bake at 350° for 10 minutes and cool. Beat together 1 small Cool Whip, 1-8 oz. pkg. cream cheese and ½ C. sugar. Spread over pretzel base. Bring 15½ oz. can of undrained crushed pineapple to a boil. Add 6 oz. pkg. strawberry jello. Stir and remove from heat quickly. Let jello congeal a little before adding 3 C. strawberries. When jello has congealed, pour over first mixture. Keep in refrigerator.

## **STRAWBERRY SALAD** **(20 SERVINGS)**

Johnsie Kennon  
Mary Lou Atkinson

2 C. crushed pretzels (8 oz)  
¾ C. butter, melted  
3 T. sugar  
3-3 oz. pkg. strawberry jello  
1½ C. boiling water  
1½ cans crushed pineapple,  
2 cups

3-10 oz. pkg. frozen  
strawberries  
1 pkg. 8 oz. cream cheese,  
softened  
1 C. sugar  
8 oz. topping

For Crust: Mix pretzels, melted butter and 3 T. sugar together and spread in bottom of a 9x14x2 container. Bake 5-10 minutes at 350°. Cool. For filling: Mix jello and boiling water. Add thawed strawberries (or boiling water will thaw) and pineapple (juice and all). Pour half of mixture on top of pretzels crust. Let congeal. Center Layer: Mix softened cream cheese, 1 C. sugar and topping. Spread on top of congealed half, then add other half of filling and congeal.

## **CUCUMBER CHEESE SALAD**

Bernice Nelson

1-3 oz. lime jello  
¾ C. hot water  
1 C. shredded cucumber,  
unpeeled

½ C. shredded carrots  
2 t. grated onion  
1 C. creamed cottage cheese  
1 C. salad dressing

Dissolve gelatin in water and cool. Mix cucumber, onion, and carrot. Drain. Add cottage cheese & salad dressing. Fold in gelatin. Pour into mold and chill until set.

## **CHERRY COKE SALAD**

Faye L. Helms

2 cans dark sweet cherries  
1-15½ oz. can crushed  
pineapple  
2-3 oz. pkgs. cherry jello

1-12 oz. coke  
1 carton soft cream cheese  
1 C. chopped pecans

Drain cherries and pineapple and retain juice. Heat to a boil. Dissolve jello in juice. Add coke. Mix in cream cheese. Add nuts. Pour into 9x13 pan (or molds). Refrigerate. Use whipped cream topping if desired.

## **FRUIT VELVET**

Alva Rice

1-11 oz. can mandarin orange  
segments, drained  
1 C. green seedless grape

½ C. pineapple tidbits  
¼ C. sour cream  
1 t. brown sugar

Combine all ingredients. Chill until ready to serve. Makes 4 servings.

## **CHERRY SALAD**

Alva Rice

1 can cherry pie filling  
1 can sweetened condensed milk  
1-20 oz. can crushed pineapple, drained

1-8 oz. can mandarin oranges, drained & chopped  
1 C. pecans, chopped  
1-8 oz. container whipped topping, thawed

Combine all of the above ingredients and stir well. Refrigerate.

## **CABBAGE SALAD**

Juanita Martin

3 C. cabbage  
3 T. green pepper  
1 T. onion  
1 t. salt

2 T. sugar  
2 T. vinegar  
2 T. salad oil

Chop cabbage, pepper, and onion. Mix together salt, vinegar, sugar, and oil. Mix all ingredients together. Keeps very well because there is no mayonnaise.

## **PRETZEL SALAD**

Lana Arndt

2 C. crushed pretzels  
¾ C. margarine, melted  
3 T. sugar  
1-8 oz. pkg. cream cheese  
1 C. sugar

2 C. Cool Whip  
2 small pkg. strawberry jello  
2 C. boiling water  
2-10 oz. pkg. frozen strawberries

Mix together first 3 items. Put into 13x10 dish. Bake at 400° for 8-10 minutes. Cool. Mix well cream cheese & sugar. Fold in 2 C. Cool Whip. Spread over pretzel mix. Mix together jello, water, frozen strawberries. Stir until dissolved. Sit in refrigerator for 10 minutes. Pour over cream cheese mixture. Keep in refrigerator until served.

## **WORLD'S BEST BROCCOLI SALAD**

Patsy Barnett Kinsey

2 large bunches broccoli, cut into small pieces  
1 lb. bacon, cooked  
8 oz. cheddar cheese, grated

4 spring onions  
2 C. mayonnaise  
1½ C. sugar  
2 T. vinegar

Mix mayonnaise, sugar and vinegar about one hour before serving. Stir into other ingredients that have been combined. Serves 8.

## **BEAN SALAD**

**Lois Tate**

**1 can or jar 3 bean salad mix,  
not drained**

**1 small can green peas, drained**

**½ C. sugar**

**½ C. oil**

**1 can red kidney beans,  
drained & rinsed with cold  
water**

**½ C. vinegar**

**Mix together and refrigerate overnight. Drain and serve cold.**





# Potpourri







## **BEET PICKLES**

Johnnie Martin

**2 gal. beets, leave enough top  
to retain color  
2 c. vinegar**

**1 C. water  
2 C. sugar  
1 T. pickling spices**

Bring to boil last 4 items. Pour over beets packed in jars. Process for 10 minutes in simmering water (180°) to cover jars. (I buy canned beets and use the last 4 items in proportion to amount of beets).

## **BUCK EYES**

Dot Rutledge

**1½ boxes confectioners sugar  
1 lb. peanut butter  
½ lb. margarine**

**1-6 oz. bag semi-sweet  
chocolate chips  
½ bar paraffin wax**

Mix first three ingredients together and roll into small balls. Melt wax and chips together. (It is best to use a double boiler for this so the chocolate won't get too hot). Using toothpicks, dip balls into melted chocolate leaving a small circle at top of the ball uncoated. Dry on waxed paper. This makes a lot of candy. You may want to use half the recipe.

## **CANDY PICKLES**

Gene Poole

**3 dozen large cucumbers  
2 qts. vinegar  
6 pts. (12 cups) sugar  
2 T. celery seed**

**3 sticks cinnamon  
brine  
alum**

1. Wash cucumbers and put in brine for one week. (Brine that will float a fresh egg). (Simply add salt to water until egg floats). 2. Drain, cut in pieces one inch long and cover with boiling water to which has been added one lump of alum the size of a walnut. Let stand overnight. 3. Drain and cover with boiling water. Let stand until cold. 4. Make syrup of vinegar, sugar, and spices, boiling until sugar is dissolved. Drain cucumbers; pour boiling syrup over them and let stand overnight. 5. Drain, reheat syrup and pour over cucumbers, doing this each day for four days. Seal in sterilized jars.

## **CRANBERRY CHUTNEY**

Dot Rutledge

**1-12 oz. bag cranberries**  
**2 C. sugar**  
**1 C. water**  
**1 C. orange juice**  
**1 C. chopped pecans**  
**1 C. chopped celery**

**1 large apple, peeled and chopped**  
**1 C. dark raisins**  
**1 t. grated orange peel**  
**1 t. grated ginger**

Heat cranberries, sugar and water to boiling. Reduce heat to low and cook 15 minutes. Remove from heat and stir in remaining ingredients. Spoon into containers or jars and store in refrigerator. Delicious with turkey and dressing or any meat.

## **CURRIED FRUIT COMPOTE**

Majorie Glass

**1 can peaches**  
**1 can pears**  
**1 can apricots**  
**½ C. sugar**

**1 can pineapple pieces, use this juice**  
**2-3 t. curry powder**

Drain juice off peaches, pears, and apricots. Mix fruits in a baking dish. Cover with sugar and sprinkle with curry. Bake about 1 hour at 325°. A few cherries added is pretty. Serve warm.

## **FROZEN PICKLES**

Elma Helms

**2 qts. cucumbers, sliced thin**  
**1 onion, thinly sliced**  
**3 C. sugar**

**1 C. white vinegar**  
**2 t. salt**

Sprinkle salt over cucumbers and onions. Let stand 2 hours. Heat sugar and vinegar until sugar has melted. Drain cucumbers and onions thoroughly. Put cucumbers and onions in containers and pour syrup over, filling to top of container. Freeze. May keep in freezer for a year or more.

## **HEAVENLY JAM**

Judy Perryman

**2 med. oranges**  
**1 lemon**  
**pinch of baking soda**  
**6 med. pears**

**6 med. peaches**  
**6 med. apples**  
**sugar**

Grind unpeeled oranges & lemon in food processor or grinder; transfer to a large kettle. Add baking soda; simmer 10 minutes. Peel the remaining fruit; grind, then crush it. Add to orange mixture; measure & return to kettle. Add sugar equal to amount of fruit. Boil until thick, about 30 minutes. Pour into hot jars, leaving ¼" headspace. Adjust caps. Process 20 minutes in boiling water bath. Yield: about 7 pts. Recipe requires no pectin.

## **JEZEBEL SAUCE**

Faye McDonald

**1-10 oz. jar pineapple  
preserves  
1-10 oz. jar apple jelly**

**1-4 oz. jar hot mustard  
6 T. prepared horseradish**

Mix and refrigerate. Use like barbecue sauce on meat. This is especially good with pork or chicken.

## **HOT PEPPER JELLY**

Mildred A. Little

**4 bell peppers  
12 small hot green or red  
peppers**

**5 lb. sugar  
3 C. white vinegar  
2-8 oz. bottles liquid pectin**

Chop peppers in food chopper or blender with  $\frac{1}{3}$  C. water. Add sugar and pepper and boil 1 minute. Skim off foam. Add green or red food coloring if desired. Pour into hot sterilized jar and seal.

## **KOSHER DILL PICKLES**

Gene Poole

**1 qt. yellow apple vinegar  
1 qt. water  
 $\frac{1}{2}$  C. salt, not iodized**

Fill sterilized jars with small whole or large cut cucumbers. Put into each jar: 1 clove garlic, 1 grape leaf, and 1 head dill or  $\frac{1}{2}$  t. dill seed. Heat vinegar, water and salt to boiling, fill jars and seal.

Marjorie Glass

## **CHEAP EASY PICKLES**

**1-46 oz. jar Kosher dills, whole  
(cheapest ones)  
2 C. sugar**

**$\frac{1}{4}$  C. cider vinegar  
1 T. mustard seed  
1 T. celery seed**

Pour liquid off pickles and rinse thoroughly in cold water. Cut pickles into  $\frac{1}{4}$ " slices. Put back into jar. Mix other ingredients. Add to pickles and shake well back and forth until mixed well. Juice will appear. Refrigerate. Keeps well for a long time. These are so easy to make and so good!

## **NOODLE NESTS**

Dot Rutledge

**1 can of your favorite frosting  
4 C. chow mein noodles  
small jelly beans**

Cover cookie sheet with waxed paper. Heat frosting over low heat until it is liquid, stirring occasionally. Remove from heat and stir in noodles by  $\frac{1}{4}$  cupfuls. Drop about one inch apart on waxed paper. Make a hollow in center of each, using the back of a spoon. Fill with jelly beans. Let stand until firm. FUN FOR CHILDREN TO DO AT EASTER TIME.

## **POTATO CANDY**

Dot Rutledge

**1 medium potato**  
**1 1/2-2 boxes confectioners**  
**sugar**  
**peanut butter to spread**

Cook potato in peeling. Peel and mash. Add confectioners sugar. Knead, then roll flat. Spread with peanut butter. Roll up and slice after chilling.

## **PUPPY CHOW**

Janelle Long

<b>1 box Crispix cereal</b>	<b>1-12 oz. pkg. chocolate chips</b>
<b>1 box 10x box confectioners</b>	<b>(semi-sweet)</b>
<b>sugar</b>	<b>1 stick margarine</b>
<b>1 C. creamy peanut butter</b>	

Melt peanut butter, chocolate chips & butter in saucepan. Pour Crispix in large bowl. Pour melted mixture over Crispix. Pour 10x sugar over mix. Cover bowl & shake, shake, shake!! (A plastic bowl with a seal cover works best).

## **SNACK DILLS**

June Keathley

<b>1 pkg. of ranch dressing</b>	<b>one large box of Chees-It</b>
<b>1/4 C. oil</b>	<b>crackers</b>
<b>1 T. dill weed</b>	

Mix all together and bake at 250° 15-20 minutes, shake every 5 minutes. P.S. I use 4-6 C. of snack crackers, pretzels and nuts and cereals and bake longer tho.

## **STRAWBERRY FIGS**

Gene Poole

**7 C. mashed figs**  
**3 C. sugar**  
**12 oz. strawberry Jelio**

Cook in heavy pot for 10 minutes or until thick (It will stick).

## **MOM'S PEAR HONEY**

Dot Rutledge

<b>6 pears</b>	<b>1 orange</b>
<b>6 apples</b>	<b>1 1/2 lbs. sugar</b>

Pare and seed pears and apples. Peel orange, remove seeds. Grind pears, apples and orange. Add sugar and cook 20 minutes, stirring frequently. Add grated orange rind. Cook until thick. Delicious for breakfast on hot biscuits. WORTH THE WORK!

## **PLAY DOUGH**

**Dot Godfrey**

**1 C. plain flour**  
**½ C. salt**  
**1 C. water**

**2 t. cream of tartar**  
**1 T. cooking oil**  
**food coloring, any color**

Mix flour, salt, water, cream of tartar, cooking oil, & food coloring together until smooth. May use rotary beater. Heat over medium heat, stirring constantly. When mixture pulls away from pan remove from heat. Turn out onto waxed paper. Knead play dough until smooth and store in airtight container.

## **UNUSUAL PEACH PRESERVES**

**Pat Carpenter**

**4 C. sliced peaches**  
**Juice of ½ lemon**

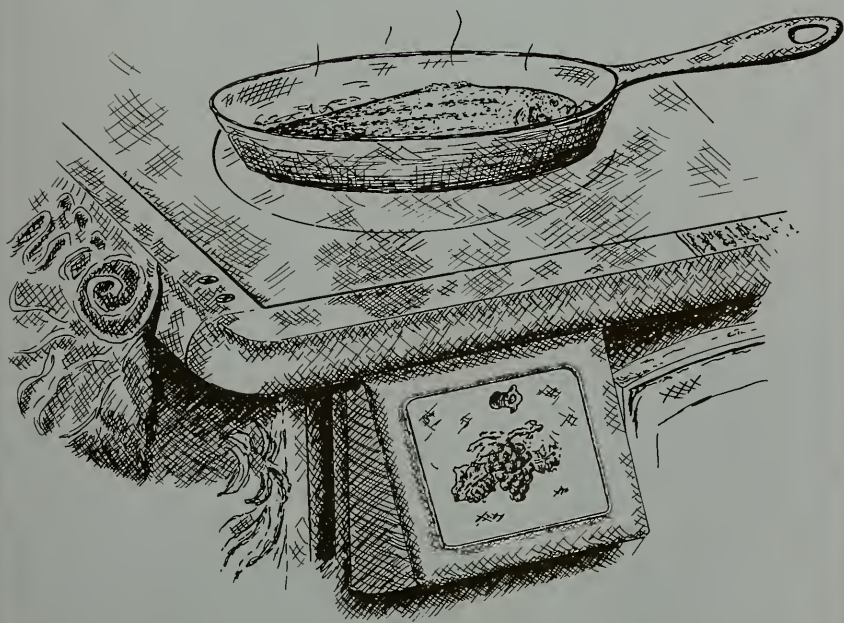
**1 T. butter**  
**4 C. sugar, divided**

Combine peaches, lemon juice, butter, and 2 C. sugar. Boil 10 minutes. Add remaining 2 C. sugar and cook for 12 minutes. Remove from heat and put into large bowl. Let stand overnight, stirring occasionally. The next day return mixture to the stove and bring just to boiling. Pour mixture into hot sterilized jars. Put lids in place. Submerge jars in simmering water (the level of the water must be a least 1 inch over the tops of the lids) for 10 minutes. Remove and cool.





# Main Dishes & Casseroles







## CHINESE BARBECUE CHICKEN

Amy Tam

4 chicken breasts  
¼ C. sherry  
¼ C. soy sauce  
1 T. sesame oil

2 T. sugar  
1 T. chopped ginger  
1 T. chopped green onion

Combine all ingredients. Marinate chicken breasts at least 4 hours, turning occasionally. Grill over hot coals until done.

## EASY GARDEN VEGETABLE PIE

June Keathley

2-10 oz. pkgs. frozen broccoli,  
thawed  
½ C. chopped onion  
½ C. chopped bell pepper  
1 C. shredded cheddar cheese

1½ C. milk  
¾ C. Bisquick  
3 eggs  
1 t. salt  
pepper to taste

Mix vegetables and cheese together and pour into 9x13" baking dish. Whip milk, Bisquick, eggs, and salt & pepper to taste. Mix well and pour over vegetable mixture. Bake at 400° for 35-40 minutes.

## ITALIAN FRITTATA

Dot Rutledge

1 C. egg substitute  
1 T. skim milk  
½ t. garlic powder  
¼ t. leaf oregano  
½ t. black pepper

¼ C. chopped red pepper  
¼ C. broccoli flowerets  
¼ C. alfalfa sprouts  
¼ C. sliced mushrooms  
2 oz. shredded cheddar cheese

Combine first five ingredients in a small bowl. Beat well. Coat a medium non-stick skillet with cooking spray. Sauté red peppers and broccoli for 2-3 minutes. Remove mixture from skillet and set aside. Add egg mixture to skillet and cook over low heat until set. Do not stir. Top with cooked vegetables, alfalfa sprouts and mushrooms. Sprinkle with shredded cheese. Cover tightly and let stand for 3-5 minutes until cheese melts. Great for breakfast or brunch.

## BAKED BEANS

Ruby Craddock

large size, 3 lb. can pork &  
beans  
1 lb. hamburger, browned and  
drained  
1 med. onion, chopped

1 C. Ketchup  
2 T. Worcestershire  
3 T. white sugar  
½ C. molasses  
bacon for top

Bake at 325° or 350° for approximately 1 hour and 15 minutes.

## **BEEF WITH ASPARAGUS**

Pauline Chan

<b>½ lb. beef</b>	<b>2 T. water</b>
<b>½ T. each, soy sauce, cooking wine</b>	<b>⅓ t. salt</b>
<b>1 T. cornstarch</b>	<b>⅓ t. sugar</b>
<b>total of 2 C. or ½ lb. sectioned asparagus, sliced mushroom</b>	<b>1 t. cornstarch</b>
<b>1 T. shredded ginger</b>	<b>½ t. sesame oil</b>
	<b>pepper as desired</b>

Mix together soy sauce, wine & cornstarch. Slice beef and combine with soy sauce mixture. Add 1 T. oil and mix so meat will separate during frying. Heat 1 T. oil. Briefly stir-fry asparagus & mushrooms. Add 1 T. water; remove. Wipe wok dry. Heat 2 T. oil. Stir fry ginger until fragrant. Add beef and stir fry to desired tenderness. Combine water, salt, sugar, cornstarch, sesame oil, & pepper. Add this mixture to the meat and then add asparagus and mushrooms. Stir to mix well; serve.

## **GROUND BEEF PIE**

Dot Godfrey

<b>1 baking potato</b>	<b>5 slices cheese, American or Cheddar</b>
<b>1 medium onion</b>	<b>top and bottom 9" pie crusts</b>
<b>1 lb. ground beef</b>	
<b>1-16 oz. can tomatoes</b>	

1. Into unbaked pie crust place very thinly sliced potato to cover bottom of crust. 2. Brown ground beef in 1 T. oil and spread on top of potato layer. 3. Next add a layer of thinly sliced onions. 4. Pour tomatoes and juice over onions. 5. Add layer of cheese slices and cover with top crust which has been vented with knife slits. 6. Bake 1½ hours at 325°.

## **OVEN BEEF STEW**

Lana Arndt

<b>3 lb. stew beef</b>	<b>½ soup can water</b>
<b>4 C. diced potatoes</b>	<b>2 T. flour</b>
<b>2 C. sliced carrots</b>	<b>1 T. salt, can cut</b>
<b>2 onions, cut up</b>	<b>1 T. sugar</b>
<b>1 can tomato soup</b>	<b>½ t. pepper</b>

Put in dutch oven in order given. Do not stir. Cover and bake for 5 hours at 250°. Stir well before serving.

## **SLOW COOKER BRUNSWICK STEW**

Pat Carpenter

**2-3 C. ground cooked chicken**  
**2 C. ground cooked pork**  
**1 small onion, ground**  
**2-16 oz. cans whole tomatoes,**  
**mashed**

**2-16 oz. cans cream style corn**  
**1 C. chicken broth**  
**salt and pepper**  
**Dash of Tabasco sauce**  
**Dash of Worcestershire sauce**

Put all ingredients in slow cooker; stir well. Cover and cook on LOW setting for 6-9 hours (on HIGH setting for 3-4 hours). Add more chicken broth after cooking if desired. Season to taste before serving with additional salt, pepper, Tabasco, and Worcestershire sauce. The longer the stew cooks the better the flavor. Makes 4-6 servings (about 2½ qts.).

## **BEEF STROGANOFF**

Pat Carpenter

**3 lb. round steak, ½" thick**  
**¼ C. butter**  
**1 lg. onion**  
**¼ C. sifted flour**  
**1 can consomme soup**

**1 can tomato soup**  
**3 oz. can mushrooms**  
**salt/pepper**  
**½ C. sour cream**  
**2 T. parsley**

Remove skin and fat from steak. Cut meat in narrow strips about 2" long, slicing across grain. Heat in a large frying pan or roaster with the ¼ C. butter. Brown meat. Add 1 large onion, thinly sliced. Cook several minutes. Sprinkle over top ¼ C. flour, stir until flour is blended. Add 1 can consomme and tomato soup, stir until sauce thickens. Add can mushrooms, whole or sliced. Salt and pepper to taste. Cover and cook over low heat 1-1½ hours, or until meat is tender. Just before serving, add ½ C. sour cream and parsley. Serve over wide noodles.

## **CHICKEN ENCHILADAS**

Dottie Smith

**4 chicken breasts, cooked,**  
**boned, and cut**  
**1 can mushroom soup**  
**1 can cream of chicken soup**  
**1 can Rotel**

**1 chopped onion**  
**1 chopped bell pepper**  
**1 pkg. flour tortillas**  
**grated cheese**

In a 9x13 pan, spread T. of soup mixture on bottom; then layer tortillas, chicken, onion, bell pepper, soup mixture and cheese. Repeat layers. Top with tortillas, soup mixture and cheese. Bake at 350° covered with foil for 45 minutes. Last 15 minutes without foil.

## BAKED CHICKEN

Dottie Smith

1 stick margarine  
1 C. raw rice  
1 can onion soup

1 can cream of chicken soup  
1 chicken bouillon cube  
1 C. water

Mix all ingredients and put chicken on top. Bake at 400° 1 hour covered and 15 minutes uncovered.

## LEMON HERB CHICKEN

Carroll Flowe

½ C. lemon juice  
¼ C. corn oil  
2 t. dried dillweed, rosemary, or  
tarragon crushed

2 T. chopped parsley  
1 t. salt  
¼ t. pepper  
3 lbs. broiler-fryer chicken parts

Mix all but chicken in a large shallow baking dish. Add chicken; turn to coat. Cover; refrigerate, turning occasionally for several hours or overnight. Remove chicken from marinade. Place on a grill 6" from heat, turning and brushing frequently with the marinade, 35-45 minutes or until tender. Makes 4 servings.

## 3-CUP CHICKEN

Gloria Ho

chicken leg quarters, 6 pieces  
1 C. vegetable oil/black sesame  
oil  
1 C. soy sauce

1 C. cooking wine  
½ bulb garlic  
2 T. sugar

1. Rinse and chop chicken in bite-size chunks. 2. Fry garlic in oil on moderate heat. 3. Stir in chicken. 4. Add soy sauce, cooking wine, & sugar. 5. Cook with cover for 5-8 minutes. Ready to serve. Delicious.

## BAKED CHICKEN PARMESAN

Nancy Stone

1 egg  
¼ C. sour cream  
¼ C. Italian bread crumbs

2 T. grated Parmesan cheese  
2 chicken breast, skinned

Beat egg in shallow bowl. Stir in sour cream & set aside. Combine bread crumbs and cheese in a shallow bowl. Dip chicken pieces in egg mixture, then bread crumb mixture. Bake in greased baking dish at 350° for 45 minutes or until well done.

## **HOT CHICKEN SALAD**

Dot Rutledge

**2 C. cooked chopped chicken**  
**1 can cream chicken soup**  
**2 hard boiled eggs**  
**1 C. chopped celery**  
**½ C. mayo**

**1 t. grated onion**  
**½ C. almonds**  
**⅓ C. crushed Ritz crackers**  
**salt and pepper**

Combine all ingredients. Put in buttered casserole dish. Bake 1 hour at 325°.

## **LEMON PARMESAN CHICKEN**

Judy Poole

**¼ C. bread crumbs**  
**3 T. Parmesan cheese**  
**1 T. parsley flakes**

**6-8 oz. chicken breasts**  
**½ C. melted margarine**  
**1 T. lemon juice**

Combine bread crumbs, cheese and parsley in bowl. Rinse chicken. Roll in crumb mixture, coating well. Place in shallow pan. Drizzle with mixture of margarine and lemon juice. Bake at 350° for 1 hour.

## **CURRIED CHICKEN**

Jean Austin

**2 C. cooked chicken**  
**1 onion, chopped**  
**1 clove garlic, chopped**  
**2 T. margarine**  
**2 T. flour**

**1 t. curry powder**  
**1 chicken bouillon cube**  
**dissolve in 1 C. broth**  
**1 small can evaporated milk, or**  
**sweet milk**

Saute onion and garlic in margarine. Add flour and cook 2-3 minutes. Add curry powder, milk, and broth. Stir as it thickens. Add pieces of chicken taken from bones. Simmer 5 minutes; serve over hot cooked rice.

## **CHICKEN RICE**

Alva Rice

**2 cans chunky chicken, not**  
**drained**  
**2 cans Veg-All, drained**

**2 cans cream of mushroom**  
**soup, undiluted**

Layer above in casserole dish in order as shown above (chicken, Veg-All, & soup). Mix together and pour over the above: 1 C. self rising flour, 1 C. milk, and 2 sticks melted margarine. Bake 30 minutes or until brown at 400°.



## **POPPY SEED CHICKEN**

Helen Glenn

**6-9 chicken breasts**  
**2 cans cream of chicken soup**  
**1-8 oz. pkg. of sour cream**

**1 stack of Ritz crackers**  
**2 T. poppy seeds**  
**1 stick of melted butter**

Line 9x13 dish with cooked chopped chicken. Mix soups with sour cream and pour over chicken. Crush crackers and sprinkle over chicken. Then sprinkle poppy seeds and pour melted butter over all. Bake at 350° for 25-30 minutes.

## **CHICKEN DAVID**

Beth Morgan/Faye Helms

**½ lb. butter**  
**4 boneless chicken breasts**  
**1-8 oz. carton sour cream**

**2 cans cream of mushroom soup**  
**½ soup can of sherry**

Melt butter. Turn chicken in melted butter - salt and pepper. Place in shallow pan in 325° oven for 30 minutes. Meanwhile mix 2 cans mushroom soup, sour cream, and sherry. Pour over chicken and bake 1-1½ hours.

## **EASY CRUST CHICKEN PIE**

Barbara Helms

**1 chicken**  
**1 stick margarine**  
**1 t. salt**  
**1 t. pepper**

**1 C. self-rising flour**  
**1 C. milk**  
**1½ C. chicken broth**  
**1 can cream of celery soup**

Cook chicken, remove skin and bones. Cut up and place in a 9x13 baking pan. (De-fat broth by refrigerating until cold and remove fat from top of broth). Mix chicken broth and celery soup, heating and stirring until smooth. Set aside. Mix all other ingredients. Pour broth and soup mixture over chicken. Pour crust mixture on top of chicken and soup mixture. Bake at 425° for 30-35 minutes or until crust is brown.

## **CRISPY BAKED CHICKEN**

Chris Harrington

**4 boneless chicken breast fillets**  
**1 C. skim milk**

**1 C. cornflake crumbs**  
**1 t. rosemary**  
**freshly ground black pepper**

Remove all skin from chicken; rinse and dry pieces thoroughly. Dip in milk; mix cornflake crumbs with rosemary and pepper; roll in seasoned crumbs. Let stand briefly so coating will adhere. Place chicken in an oiled baking pan. (Line pan with foil for easy clean-up). Do not crowd; pieces should not touch. Bake at 400° for 45 minutes or more. Yield: 4 serving.



## **CHICKEN PIE**

Pat Carpenter

**4 large chicken breasts**  
**1 can cream of chicken soup**  
**1 can cream of mushroom soup**  
**1 can mixed vegetables**

**Crust:**  
**1 C. self-rising flour**  
**2 sticks margarine**  
**1 C. milk**

Cook chicken breast and remove meat from bone. Place in baking dish and mix with chicken soup, mushroom soup, and mixed vegetables. Mix the flour, melted margarine and milk to form thin batter and pour over other ingredients. Bake at 400° for 40-45 minutes.

## **CHICKEN DUMPLINGS**

Pat Carpenter

**3 lb. chicken**  
**water**  
**1 C. milk**  
**1 C. boiling chicken broth**

**1 egg**  
**salt to taste**  
**1 t. baking powder**  
**4 C. plain flour**

Put the chicken in large pot with about 2½ qts. water. Simmer chicken several hours until tender. Remove chicken (you should have about 2 qts. broth). Remove chicken from bones and reserve meat. Mix milk, 1 C. broth, egg, salt, and baking powder into flour. Mix and work in flour until stiff enough to roll. Roll out dough fairly thin; cut into 1 inch strips and drop one at a time into the remaining boiling broth in pot. Cover and cook until dumplings are tender and done. Stir in meat.

## **MELT-IN-YOUR-MOUTH CHICKEN PIE**

Johnnie Martin

**1-2 lb. chicken**  
**1-10 oz. can cream of chicken soup**  
**2 C. chicken broth**  
**1 C. buttermilk**

**1 C. self-rising flour**  
**½ t. salt**  
**½ t. black pepper**  
**½ C. melted margarine**

Stew chicken and remove all bones. Cut into small pieces. Spread in a 13x9x2" baking pan. Bring to boil 2 C. chicken broth and the can of chicken soup. Pour over chicken pieces. In a separate bowl, mix melted margarine, buttermilk, flour, and salt and pepper. Spoon mixture over chicken pieces and broth. Bake at 425° for 20-30 minutes.

## **HOT CHICKEN SALAD**

Gerry McCoy

**2 C. cooked chicken**  
**2 C. chopped celery**  
**½ C. chopped almonds**  
**½ C. chopped mushrooms**  
**1 t. chopped onion**

**1 C. mayonnaisse**  
**½ C. grated Cheddar cheese**  
**2 t. salt**  
**1 C. potato chips, crushed**

Mix all ingredients (except potato chips). Put in baking dish and sprinkle potato chips on top. Bake at 350° until hot.

## CHICKEN PIE

Daisy Austin

1-10 oz. can whole chicken  
½ C. condensed milk, undiluted  
1-10¾ oz. cream of  
mushroom-chicken soup

1-16 oz. pkg. frozen vegetables  
(carrots & peas or other)  
2-9" deep crust pie shells

Tear chicken into small pieces. Mix all ingredients in mixing bowl. Pour into one pie shell. Place other pie shell over top. Cut 4 1" slits in top crust. Cook in preheated oven (375°) approximately 40 minutes or until all ingredients are cooked.

## CHICKEN OR TURKEY CURRY

Marjorie Glass

2 med. onions, chopped  
5-6 T. oil  
6-8 cloves  
2-3 stick cinnamon  
5 T. flour +  
3 T. curry powder  
1 qt. chicken broth  
Scant t. salt  
juice of ½ lemon

1 C. seedless raisins  
1 C. crushed pineapple, drained  
small piece of lemon peel,  
optional  
1 C. light cream or evaporated  
milk  
2 or more C. of cooked chicken  
or turkey, diced (I usually use  
a 3+ lb. fryer)

Simmer onions, stick cinnamon, and cloves in oil until golden and soft. Remove cloves, cinnamon and onions. Stir in flour, gradually adding broth, stirring constantly over low heat. Replace cloves, cinnamon, and onions. Stir in raisins, pineapple, and lemon juice. When thickened, add chicken, cream, and salt. If a stronger curry is desired, add more curry powder. Simmer to desired consistency. Serve with rice and favorite condiments. After chicken is added, stir gently so the chicken will stay in nice chunks. Yield: 8-10 servings. Our favorite condiments for chicken or turkey curry: Pineapple chunks, drained, mango chutney, optional, shredded coconut (or pkg. frozen), honeydew melon or cantaloupe, cubed, diced bananas, apples, cubed, peanuts, cucumbers, cubed, Prawn crackers. You can use any or all of the above.

## DIXON'S KANSAS CITY CHILI

Pat Carpenter

10 lb. ground beef  
2 oz. chili powder  
1 bulb garlic

4 T. red pepper  
1 T. cumlin seed  
salt to taste

Steam meat. Mix spice in water. Cook 45 minutes.

## **CHILI MEATBALLS**

Una Holshouser

**1 lb. ground beef**  
**1/3 C. bread crumbs**  
**2 T. chopped onions**  
**1 t. salt**  
**1 egg**

**1/4 C. tomato soup, reserve**  
**3/4 can tomato soup mixed with**  
**1/4 C. water (equals 1 can**  
**of soup)**

Mix together all ingredients except the reserved tomato soup and water. Make into 1 inch balls and brown on cookie sheet. When brown place in baking dish and pour reserved soup and water over meatballs. Cover and bake at 350° for 30 minutes.

## **CURRIED FRUIT**

Judy Perryman

**1 #2 can peach halves**  
**1 #2 can pear halves**  
**1 #2 can pineapple slices**  
**1/2 C. butter or margarine**  
**1 C. brown sugar**

**1 sm. bottle maraschino**  
**cherries**  
**2 t. curry powder**  
**mandarin orange slices,**  
**optional**

Drain all fruit well. Place in greased casserole dish. Melt butter. Blend sugar, butter and curry powder. Spoon over fruit. Bake at 325° for 45 minutes. Yield: 8-10 servings. Note: Reserve cherries to place on top of other fruit.

## **ENCHILADAS ACAPULCO**

Janelle Long

**1 lb. ground beef**  
**1-9 oz. can tomato sauce**  
**3/4 C. chopped green pepper**  
**1 8 1/2 oz. kidney beans, drained**  
**8-6" tortillas**

**1/2 lb. Velveeta Mexican cheese,**  
**cubed**  
**oil**  
**1/2 C. chopped fresh tomato**  
**sour cream, optional**

Brown meat, drain. Add tomato sauce and 1/2 C. peppers. Cook over medium heat 5 minutes, stirring occasionally. Add beans and 1/4 lb. cubed cheese; continue cooking until cheese is melted. Dip tortillas in hot oil, drain. Fill each tortilla with 1/4 C. meat mixture; roll up. Place seam side down in 12x8 baking dish. Top with remaining meat mixture; cover. Bake at 350° for 20 minutes. Top with remaining cheese; continue baking, uncovered 5-8 minutes until cheese is melted. Top with remaining peppers and tomatoes. Serve with sour cream, if desired. Serves 4.

## **CRAB-SHRIMP QUICHE**

**Dot Lee**

**1 deep dish 9 Inch pie shell**  
**2-6 oz. pkg. frozen crab or**  
**shrimp**  
**4 large eggs**  
**1 C. half & half**  
**dash of nutmeg**

**1-4 oz. can sliced mushrooms,**  
**drained**  
**1 t. chives**  
**dash of pepper**  
**1½-2 C. grated Jarlsburg**  
**cheese**

Thaw and drain crab or shrimp well. Beat together eggs, half & half and seasonings. Place crab or shrimp in bottom of pie shell. Sprinkle with cheese. Add egg mixture. Bake at 370° for 35-40 minutes, or until center is firm. To prepare ahead, bake 10 minutes less; cool, wrap and freeze. Bake at 325° for 25 minutes. Note: May substitute ¼ C. sherry for ¼ C. half & half.

## **BAKED FISH DRAUGHON**

**Patsy Barnett Kinsey**

**onions**  
**tomatoes**  
**fish fillets, any kind**  
**1 can cream of shrimp soup**

**1 C. white wine or sherry**  
**Parmesan cheese**  
**saltines**

In Pyrex baking dish, put layer of sliced onions topped with a layer of thinly sliced tomatoes. Sprinkle with salt and pepper. Top with a layer of fish. Mix cream of shrimp soup with wine or sherry and baste fish with mixture. Sprinkle fish with Parmesan cheese, crumble crackers on top and then add more parmesan cheese. Pour rest of sauce over fish and bake at 350° until done. 20 minutes for thin fish. 30 minutes or more for thicker fish. Serves 4-6.

## **SHERRY WINE FRUIT**

**Sara Honeycutt**

**1 can peach halves**  
**1 can pineapple slices**  
**1 can spiced apple rings**  
**2 cans apricot halves**  
**1 can pear halves**

**1 stick margarine**  
**½ C. sugar**  
**1 C. sherry wine**  
**2 T. flour**

Drain juice from all canned fruits. Place in layers in large casserole dish. Mix sugar, wine, flour and margarine in saucepan and cook until mixture thickens. Pour over fruit and refrigerate overnight. Heat before serving.



## **HAM PIE**

Bobbie (Mrs. E.W.) Baldwin

**2¼ C. milk**  
**¼-½ C. cornstarch**  
**½ stick margarine**  
**1 t. salt**  
**¼ t. paprika**

**½ t. dry or regular mustard**  
**½ t. horseradish**  
**1½ C. chopped ham**  
**3 boiled eggs, chopped**  
**grated cheese**

Cook milk and cornstarch till thick. Add other items except ham, eggs and cheese. Cook till margarine melts and is thick-like creamed soup not diluted. Stir in ham, eggs and top with grated cheese. Cook in oven till cheese melts. 15-20 minutes at 350°.

## **GOULASH**

Leslie Smith

**1½ lbs. ground chuck**  
**1 small onion, chopped**  
**1 green pepper, chopped**

**1 can whole tomatoes, chopped**  
**1 C. large macaroni**  
**2 C. Mozzarella cheese**

Brown ground chuck and drain. Add onions and pepper, cook until tender. Add chopped tomatoes and simmer. Cook macaroni until almost done, add to mixture and simmer. Pour into Pyrex dish and cover with Mozzarella cheese. Place in oven under broiler and let cheese melt and brown. Serves 6-8.

## **HAMBURGER DISH**

Alva Rice

**1 lb. hamburger**  
**small box macaroni**  
**large can tomatoes**

Brown 1 lb. hamburger with salt, pepper and onion salt. Drain well. Cook small box macaroni. Heat large can tomatoes. To Serve: Put serving of macaroni on plate, hamburger and then tomatoes.

## **LASAGNA**

Rachel Smith

**1½ lb. ground chuck**  
**1 small box lasagna**  
**1 onion, chopped**  
**1 pkg. Sauer spaghetti mix**  
**1 can tomatoes**

**1-6 oz. can tomato paste**  
**1 carton cottage cheese**  
**1-3 C. pkg. and 1-2 C. pkg.**  
**Mozzarella cheese**

Cook ground chuck and onion until browned. Drain. In blender add tomatoes and tomato paste, and one can of water from tomato paste can. Mix and pour into ground chuck then add spaghetti mix. Cook about 30-45 minutes on medium, stirring often. Cook lasagna according to package. Put some sauce in pan first, then lasagna noodles, cottage cheese, Mozzarella cheese. Add a sprinkle of Parmesan cheese if you like, then repeat the above until you finish with Mozzarella cheese. Cook at 350° until cheese is browned. About 30 minutes.

## LASAGNA

Pat Carpenter

1 lb. Italian sausage  
1 clove garlic, minced  
1 T. whole basil  
1½ tsp. salt  
1-1 lb. can (2 C.) tomatoes  
2-6 oz. cans (1½ C.) tomato  
paste  
10 oz. lasagna or wide noodles  
2 T. parsley flakes

3 C. fresh Ricotta or creamy  
cottage cheese  
½ C. grated Parmesan or  
Romano cheese  
2 beaten eggs  
2 t. salt  
½ t. pepper  
1 lb. Mozzarella cheese, sliced  
very thin

Brown meat slowly; spoon off excess fat. Add next 5 ingredients. Simmer, uncovered, 30 minutes, stirring occasionally. Cook noodles in large amount boiling salted water till tender; drain. Rinse. Combine remaining ingredients, except Mozzarella cheese. Place half the noodles in 13x9x2 inch baking dish; spread with half the cottage cheese filling. Add half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake at 375° about 30 minutes. Let stand 10 minutes before cutting in squares. filling will set slightly. Makes 12 servings. Or assemble early; refrigerate. Be sure to allow 15 minutes or so longer in oven.

## LASAGNA

Beverly Doyle

Brown 1-1½ lbs. lean hamburger with 2 medium chopped onions and 2 cloves minced garlic. Cook 12 oz. of lasagna noodles as directed. Prepare sauce and add to meat mixture. **Sauce:** 1 small can tomato paste, 2 cans tomatoes, 2 t. oregano or Italian seasonings, 2 bay leaves, and salt & pepper to taste. **Cheese sauce:** Melt 2 T. margarine. Stir in 1 T. flour, add 1 C. Parmesan cheese and 1 C. milk. In a 9x13 pan layer noodles, meat sauce and cheese sauce. Top each layer of cheese sauce with thinly sliced Mozzarella. Bake 30-40 minutes at 350°.

## LOW COUNTRY BOIL

Trey Doyle

Bring a large kettle of water to a boil with ¼-½ bag shrimp and crab seasonings, 1-2 medium sized onions, quartered, 4-6 new potatoes, cubed. Brown about 1 lb. polish sausage, sliced; then drain. Add to simmering water. Add 4-6 small ears of corn (fresh or frozen) to water. Finally add 2-2½ lbs. shrimp to water. Cook until shrimp are pink and vegetables are tender. Serve with cornbread, french bread or crackers. Serves 4-6.



## MARINATED PINEAPPLE CHUNKS

Dottie Smith

4-20 oz. cans pineapple  
chunks, save juice  
2 c. vinegar  
1 C. white sugar

1 C. brown sugar  
4 T. cloves  
1 box cinnamon sticks

Mix vinegar, sugars, and juice from fruit. Bring to a rapid boil. Drop in cloves and cinnamon. Continue to boil for 2 minutes. Turn off burner and let mixture completely cool. Pour over fruit. Makes 8 cups. this keeps a couple of weeks in refrigerator.

## ROSEMARY'S TEASED EGGS

Zelda DeCristoforo

3 T. butter  
3 T. flour  
salt to taste  
1-1½ C. milk  
3 T. prepared horseradish

1-½ C. sour cream  
1 lb. cooked, cleaned, shrimp  
8-10 eggs, hard boiled  
2 T. grated onion  
Parmesan cheese grated

Melt butter and stir in flour, salt and milk. Cook until thickened. Stir in horseradish and sour cream. Chop shrimp finely reserving a few shrimp for garnish. Cut eggs in oblongs, and scoop out yolks. Mash yolks and add salt, onion, half of the sauce, and chopped shrimp. Fill whites of the eggs with the yolk mixture. Place in a 13x9x2 casserole. Pour sauce over eggs. Sprinkle with grated Parmesan cheese, and garnish with whole shrimp. Bake at 325° for 15 minutes or until bubbly. This can be made a day ahead, covered with Saran Wrap and refrigerated. Take out of the refrigerator 1 hour before baking.

## EGG/CHEESE SOUFFLE

Sara Ponder/Marjorie Glass/  
Betty Fowler

8 slices buttered bread  
2½ C. milk  
4 eggs  
1 t. salt  
1 t. dry mustard

½ lb. American cheese, grated  
¼ t. onion salt, optional  
⅓ t. pepper, optional

Cut crusts off of bread and cut into fourths. Place half the bread in greased 2 qt. casserole dish. Cover with half the cheese. Repeat bread and cheese. Beat eggs, milk, salt, and mustard together. Pour over bread and cheese. Let sit overnight (12-24 hours) in refrigerator. Set it in a pan of water. Bake 1 hour at 350°.

## **FLANK STEAK MARINATE SAUCE**

June Keathley

**1/3 C. salad oil**  
**1/4 C. soy sauce**  
**1/4 C. Worcestershire sauce**  
**2 T. dry mustard**  
**1 t. onion salt**  
**1 t. pepper**

**2 1/4 t. (less salt)\***  
**1/2 C. wine vinegar, white,**  
**unflavored**  
**1 1/2 tsp. parsley flakes**  
**1/3 C. fresh lemon juice**

Mix all together. Marinate steaks in mixture overnight or for days. Cook on charcoal fire using the sauce on it. Slice in small pieces against the grain. P.S. This is great for round steak, too.\*Can use less salt.

## **TWO MEAT PASTA**

Trey Doyle

Cook your favorite pasta as directed. Drain. Brown and cook until tender 2-3 chicken breasts. Slice in strips. Brown and slice about 1 lb. polish sausage. Drain. Toss pasta, chicken, and sausage with 3 T. minced garlic, 3 T. parsley and 4-6 T. margarine. Sprinkle with Parmesan cheese. Serves 4-6.

## **BAKED PAPRIKA POTATOES**

Robbie Scarborough

**1/2 C. margarine**  
**1/4 C. all purpose flour**  
**1/4 C. grated Parmesan cheese**  
**1 T. paprika**  
**3/4 tsp. salt**

**pinch garlic or onion salt**  
**6 med. (about 2 lb.) potatoes,**  
**peeled and quartered**  
**lengthwise**

Melt margarine in 13x9x2 inch baking pan. Combine the next 6 ingredients in large plastic bag and set aside. Rinse potatoes under cold water and drain well. Place half of the potatoes in the bag and shake well to coat. Place in single layer in baking pan. Repeat with remaining potatoes. Bake uncovered in a 350° oven for 50-60 minutes or until tender, turning once after 30 minutes. Serves 4-6.

## **CORN PUDDING**

Gerry McCoy

**1 C. self-rising corn meal**  
**1 C. creamed corn**  
**1 C. sour cream**

**1/2 C. cooking oil**  
**2 eggs**

Mix all of the ingredients together. Bake in 12 inch square pan about 15-20 minutes at 400° or until lightly browned.

## **CROCK POT MACARONI & CHEESE**

Faye McDonald

**10 oz. macaroni, cooked and drained**  
**1 C. evaporated milk**  
**5 eggs**  
**2 C. shredded Cheddar cheese**

**1 C. shredded Swiss cheese**  
**1½ C. regular milk**  
**1 stick margarine**  
**1 t. dry mustard**  
**salt and pepper to taste**

Mix both kinds of milk, eggs, margarine, 2 C. Cheddar cheese, dry mustard, salt and pepper. Spray crock pot with Pam. Then layer noodles & cheese mixture. Top with 1 C. of Swiss cheese. cover and cook on low for 3 hours in crock pot. Do not stir. More milk may be added if needed.

## **PINEAPPLE AU GRATIN**

Carroll Flowe

**2-20 oz. cans pineapple tidbits, drained**  
**1 C. sugar**  
**6 T. all purpose flour**

**2 C. sharp cheddar cheese, grated**  
**1 C. Ritz crackers, crumbled**  
**½ C. melted butter**

Mix all ingredients together except crackers and butter. Place mixture in a greased 1½ qt. casserole dish. Cover top with cracker crumbs and drizzle with melted butter. Bake at 350° for 25 minutes. Serves 6-8.

## **E-Z FRIED RICE (SHRIMP)**

Dr. Kim Tam

**2 C. cooked rice**  
**1 C. frozen green peas, thawed**  
**1 C. popcorn shrimp, cooked**

**2 eggs, scrambled, cut into small ½ in. pieces**  
**2 t. chopped spring green onion**

Cook rice a few hours ahead and loosen up the rice to cool and get rid of excessive steam/moisture. Add 2 t. of oil to a large non-stick frying pan. Heat oil and add spring onion, and rice. Stir fry a couple of minutes. Add green peas, shrimp and eggs. Stir fry a few more minutes. Add a small amount of soy sauce for color and taste. Serve hot. Can substitute ham or chicken for the shrimp. May also add extra ingredients such as chopped onion, corn or parsley. This adds color and flavor.

## **SIMPLE FRY RICE**

Gloria Ho

**4 bowls cooked rice**  
**½ doz. eggs**  
**4 T. chopped green onion**

**1 t. salt**  
**4 T. vegetable oil**

1. Beat and mix egg white and yolk well. 2. Heat oil, add green onion, and salt. 3. Stir in egg batter. 4. Add rice before the scrambled eggs become solid. 5. Stir and mix them until they do not stick together.

## **SOUTHWESTERN MEAT & POTATO STEW**

Janelle Long

<b>2 lb. ground beef or chuck</b>	<b>1 C. salsa</b>
<b>1 large onion, chopped</b>	<b>1 t. salt</b>
<b>1 C. water, divided</b>	<b>½ t. pepper</b>
<b>1-28 oz. can tomatoes with liquid, cut up</b>	<b>1 t. ground cumin</b>
<b>1-16 oz. bag frozen corn</b>	<b>½ t. garlic powder</b>
<b>3 med. potatoes, peels &amp; cubed</b>	<b>2 T. all purpose flour</b>

In dutch oven or large pot, brown beef and onion; drain. Add  $\frac{3}{4}$  C. water and all remaining ingredients except flour. Bring to a boil; reduce heat. Cover and simmer for  $1\frac{1}{2}$  hours. Combine flour and remaining  $\frac{1}{4}$  C. water; stir into stew. Cook and stir until boiling and slightly thickened. Yield: 6 servings.

## **SPAGHETTI SAUCE**

Gene Poole

<b>2 lbs. hamburger meat</b>	<b>¼ C. finely chopped green pepper</b>
<b>¾ C. finely chopped onion</b>	
<b>½ bulb finely chopped garlic</b>	

Brown all above in small amount of oil. Add:

<b>12 oz. tomato paste</b>	<b>¼ t. oregano</b>
<b>2 pt. tomatoes</b>	<b>3 T. Worcestershire sauce</b>
<b>1½ T. sugar</b>	<b>½ t. hot sauce</b>
<b>2 t. salt</b>	<b>½ t. celery seed</b>
<b>1 T. chili powder</b>	<b>2 large bay leaves</b>
<b>1 T. Italian seasoning</b>	

Cook on low heat for 2 hours. Remove bay leaves before serving.

## **EASY CHEDDARY SCALLOPED POTATOES**

Dot Rutledge

<b>2 T. margarine</b>	<b>4 medium potatoes, cooked and sliced</b>
<b>1 small onion, sliced</b>	<b>chopped fresh parsley for garnish</b>
<b>1 can broccoli cheese soup</b>	
<b>½ C. milk</b>	
<b>½ t. pepper</b>	

1. Saute onion in margarine until transparent. 2. Add remaining ingredients except parsley. Heat to boiling. Reduce heat to low. Cover; simmer 5 minutes or until hot and bubbling. 3. Place in serving dish and garnish with parsley.



## **CROWD PLEASING POTATOES**

Helen Glenn

**2 lb. pkg. hashed brown potatoes**  
**½ lb. margarine, 2 sticks**  
**1 pint sour cream**

**1 can cream chicken soup**  
**½ C. chopped onions**  
**2 C. sharp cheddar cheese, grated**

Thaw potatoes, melt margarine. Mix ½ of the margarine with the potatoes until the potatoes are coated. Combine undiluted soup, sour cream, onion and cheese. Mix well with potatoes. Place in 9x13 baking dish. Pour the remaining ½ of the melted margarine over the potatoes. Cover with corn flakes crumbs. Bake at 350° for 45 minutes.

## **CINDERELLA'S MAGIC QUICHE**

Dot Rutledge

**2 C. shredded Swiss cheese**  
**2 T. flour**  
**1½ C. milk**  
**3 eggs or egg substitute**  
**9 in. deep dish pie shell**  
**½ t. salt**

**¾ C. cooked, chopped turkey, ham, shrimp or chicken**  
**dash pepper**  
**can mushrooms (or use fresh ones)**

Toss cheese with flour. Add milk, eggs, meat and seasonings. Mix well. Pour into pastry shell. Bake at 350° for 55-60 minutes or until set. I sometimes add some cooked broccoli.

## **SALMON LOAF**

Virginia Helms

**1-1lb. can pink salmon (drain, flake and save liquid)**  
**¼ C. milk**  
**2 beaten eggs**  
**1 C. bread crumbs**  
**1 T. lemon juice**  
**salt and pepper to taste**

**SAUCE:**  
**2 T. butter**  
**2 T. flour**  
**1 C. milk**  
**juice from salmon**  
**1 t. prepared horseradish**  
**1 T. lemon juice**

Mix flaked salmon, milk, eggs, bread crumbs, lemon juice with salt and pepper. Put into a loaf pan. Bake at 350° for 45 minutes. Serve with sauce spooned over top of meat slices. For sauce melt butter, add flour and blend. Add milk, salmon liquid, lemon juice, horseradish and cook slowly until smooth, stirring frequently.

## **SALMON LOAF**

Alva Rice

**1 can salmon**  
**½ C. herb dressing**  
**1 t. onion**

**1 egg**  
**½ C. mayonnaisse**  
**use liquid from can of salmon**

Mix all of the above. Bake for 30 minutes at 400°.

## **STIR FRY PRAWNS (SHRIMP)**

Ann Yu

**½ lb. prawns**  
**¼ C. chopped garlic**  
**¼ C. chopped green onion**

**¼ C. chopped ginger**  
**¼ C. butter**  
**¼ C. wine**

Remove shell from prawns. Melt butter. Fry chopped garlic, green onion and ginger for a couple seconds. Then pour in the prawns; add some wine. Wait until it changes color to pink. Remove from heat and pour on plate.

## **SQUASH SQUARES**

Frances Brooks

**3 C. grated squash**  
**½ C. grated onion**  
**1 C. Bisquick**  
**½ C. corn oil**

**½ t. salt**  
**½ C. Parmesan cheese**  
**4 eggs, beaten**

Mix all ingredients and pour into a long baking dish. Bake at 375° for 30-35 minutes. Cut in squares.

## **SUKIYAKI (JAPAN)**

June Keathley

**1 lb. round steak-¼ inch strips**  
**1 can condensed bouillon**  
**2 T. soy sauce**  
**2 T. flour**

**1 C. sliced celery**  
**1 green pepper, sliced**  
**1 medium onion thinly sliced**  
**1 small can mushrooms**

Cut round steak into ¼" strips and brown well in fat in hot skillet; add bouillon and soy sauce. Simmer for about 20 minutes or until meat is tender. Thicken with flour and add vegetables; simmer for 10 minutes longer. Serve over hot rice. Yields 6 servings.

Janelle Long

## **SWISS BLISS**

**2 lbs. cubed steak**  
**1 pkg. onion soup mix**  
**green peppers**  
**onions**

**potatoes**  
**mushrooms, optional**  
**1 lb. can tomatoes**  
**6-8 pats butter**

Place a 20" piece of heavy duty foil in 9x13 pan. Place 6-8 pats butter on foil. Put 2 lbs. cubed steak on top of butter. Sprinkle meat with onion soup mix. Slice green peppers, onion, potatoes and mushrooms on top of soup mix. Chop canned tomatoes (save juice) and put on top of potatoes. Salt and pepper to taste. **Sauce:** ½ C. tomato juice, dash of A-1 sauce, 1 T. cornstarch. Mix together until well blended. Pour over meat and vegetable mixture. Sprinkle on 1 T. parsley. Cover and cook at 350° for 2 hours.



## **TASTY TOMATO BAKE**

Chris Harrington

<b>3 strips bacon</b>	<b>1 T. sugar</b>
<b>¼ C. green pepper, chopped</b>	<b>1 T. flour</b>
<b>¼ C. onion, chopped</b>	<b>¼ t. pepper</b>
<b>2 C. bread cubes, 3 slices</b>	<b>¼ t. sage</b>
<b>6 medium tomatoes, chopped</b>	<b>¼ C. Cheddar cheese, grated</b>

Fry bacon and drain, leave about 3 T. fat in skillet. Saute pepper and onion lightly in fat. Stir in bread cubes and brown lightly. Add tomatoes to bread mixture. Combine sugar, flour, pepper and sage. Toss with tomatoes. Spoon mixture into greased 1½ qt. casserole. Crumble bacon over top. Sprinkle with cheese. Bake at 350° for 20-30 minutes.

## **HONEY GRILLED TURKEY TENDERLOINS**

Leah Poole

<b>2-4 turkey tenderloins</b>	<b>2 T. brown sugar</b>
<b>⅓ C. low sodium soy sauce</b>	<b>3 T. honey</b>
<b>½ t. ground ginger</b>	<b>2 t. sesame oil</b>
<b>½ t. ground garlic</b>	

Cut tenderloins in half (long way). Place in shallow container. Combine soy sauce, ginger and garlic. Pour over tenderloins. Cover and seal. Refrigerate one hour, turning occasionally. Remove tenderloins from marinade (discard marinade). Combine brown sugar, honey, and oil in a sauce pan. Cook over low heat, stirring constantly until sugar dissolves. Place tenderloins on rack, brush with honey mixture. Cook 15-20 minutes on one side; flip and baste with mixture. Cook until done.

## **GRATES RAW SWEET POTATO PUDDING**

Lorena M. Barnett

<b>2 C. grated raw sweet potato</b>	<b>pinch of salt</b>
<b>1 C. of sugar</b>	<b>¼ lb. butter, or substitute</b>
<b>2 eggs</b>	<b>1½ C. sweet milk</b>
<b>2 t. vanilla</b>	

Beat eggs and sugar together as for custard until a lemon colored fluff; add milk, melted butter, vanilla, salt and grated potato. Bake in a buttered dish in a moderate oven for two hours.

## **SWEET POTATO SOUFFLE**

Barbara Long

**3 C. mashed sweet potatoes**  
**1 C. sugar**  
**½ t. salt**  
**2 eggs**  
**⅓ stick margarine**  
**½ C. sweet milk**  
**1 t. vanilla**

### **TOPPING:**

**1 C. brown sugar**  
**1 C. chopped nuts**  
**⅓ C. flour**  
**⅓ stick margarine**

Mix all ingredients, pour into greased baking dish. Mix topping and sprinkle on top. Bake for 35 minutes at 350°.

## **ASPARAGUS CASSEROLE**

Juanita Martin

**1-14 oz. can asparagus**  
**1 small onion, chopped**  
**1 C. grated sharp cheese**

**2 slices bread, toasted and cut into cubes**  
**1 T. vegetable oil**

Saute onion in oil until clear. Add bread cubes to pan and coat with oil. Arrange asparagus in shallow baking dish. Next add grated sharp cheese on top of asparagus. Top with onion and bread cubes. Bake at 350° until cheese is melted.

## **GOLDENROD BEAN CASSEROLE**

Sarah Foard

**2-15 oz. cans french style beans**  
**½ C. liquid from beans**  
**3 eggs, hard boiled**  
**1½ T. margarine**

**½ t. salt and pepper**  
**parsley**  
**½ C. mayonnaisse**  
**¾ C. evaporated milk**

Cook beans, salt to taste. Boil 3 eggs. Chop egg whites, set aside. Crumble egg yolks, set aside. Reserve ½ C. liquid from cooked beans. Drain beans. Make sauce: melt 1½ T. margarine in sauce pan. Blend 2 T. flour in ½ C. liquid from beans. Add to butter and stir. Add salt and pepper. Boil. Add egg whites and evaporated milk and heat thoroughly until sauce consistency. Remove from heat and add mayonnaisse. Place beans in casserole and cover with sauce. Sprinkle with egg yolks and parsley.

## **BROCCOLI CASSEROLE**

Lana Arndt

**1½ C. cooked rice**  
**1 small jar of Cheese Whlz**  
**10 oz. chopped broccoll, cooked**

**2 T. melted margarine**  
**1 can cream of chicken soup or mushroom, undiluted**  
**1 T. lemon juice**

Bake 20 minutes at 400°.

## **BROCCOLI CASSEROLE**

Patsy B. Kinsey

**2 eggs, well beaten**  
**1 stick of butter, melted**  
**1 C. mayonnaisse**  
**1 C. shredded sharp cheese**

**2 T. onion**  
**2 pkgs. frozen broccoli**  
**1 C. mushroom soup**  
**2 pkgs. Ritz crackers, crushed**

Cook and drain broccoli. Add mayonnaisse, ½ of cheese, onion, butter and eggs. Grease a baking dish and then put a layer of broccoli mixture in and then a cup of mushroom soup. Put in a second layer of broccoli mixture and top with crushed Ritz crackers, and the other half of grated cheese. Bake at 350° for 1 hour.

## **BROCCOLI CASSEROLE**

Sara Honeycutt

**2 heads broccoli**  
**1 large onion, chopped**  
**1 stick margarine, melted**  
**2 eggs, beaten**

**2 cans Campbells cream of mushroom soup**  
**2 C. grated sharp cheese**

Steam broccoli florets until tender, drain and mix with other ingredients. Bake one hour at 350°. Remove before last 15 minutes and top with crushed Ritz cracker crumbs. Return to oven and finish baking time.

## **BROCCOLI, CHEESE, RICE CASSEROLE**

Dot Rutledge

**2 C. cooked rice**  
**1 pkg. frozen broccoli, cooked**  
**1 small can mushrooms**  
**2 T. butter, melted**

**1 T. minced onion**  
**1 small jar cheese**  
**1 can cream of chicken soup**

Mix all ingredients. Place in a buttered dish or pan. Bake at 375° for 15 minutes. This can be prepared ahead of time and kept in the fridge until just before time to bake. (A can of water chestnuts gives it a good crunch).

## **CHICKEN CASSEROLE**

Barbara Long/Janelle Long

**1 pkg. Pepperidge Farm Corn Bread dressing**  
**1 stick margarine**

**1 can cream of mushroom soup**  
**1 can cream of chicken soup**  
**4 large chicken breasts**

Stew chicken-no salt- let cool. Pull apart into pieces. Set aside. Save broth. Melt margarine and stir in dressing. In a greased 9x13 dish put a layer of dressing, then a layer of chicken. Dilute can of mushroom soup with can of chicken broth put on above. Repeat the above 3 using cream of chicken soup diluted with can of chicken broth. Sprinkle layer of dressing on top. Bake at 350° for 1 hour uncovered. Do not salt at all. May freeze.

## CHICKEN CASSEROLE

Faye L. Helms

2 C. cooked chicken, diced  
1 C. rice, cooked  
1 C. diced celery  
1 can cream of chicken soup,  
undiluted  
2 T. chopped onion

$\frac{3}{4}$  c. mayonnaisse  
1 small can water chestnuts,  
sliced and drained  
 $\frac{1}{2}$  C. sliced almonds  
1 C. corn flakes, crushed  
 $\frac{1}{4}$  stick butter, melted

Mix first 8 ingredients and put in buttered casserole. Mix corn flakes with melted butter and sprinkle on top of mixture. Bake for 45 minutes at 350°.

## CHICKEN CASSEROLE

Leah Poole

stewed chicken  
1 can cream of chicken  
1 can cream of celery  
1 stick melted margarine

Pepperidge Farm Corn Bread  
stuffing mix  
2 C. of chicken broth

Mix chicken, soups and margarine. Spread in shallow glass pan. Sprinkle crumbs over top. Spoon broth over finished product. Cook covered with tin foil for 50 minutes at 300°. Take tin foil off for the last ten minutes.

## CHICKEN CASSEROLE

Clara Phillips

2 c. chicken, cook and dice  
1 C. cream of chicken soup  
 $\frac{3}{4}$  C. mayonnaisse  
1 C. sliced water chestnuts  
1 C. celery, cook and dice  
1 C. cooked rice

2 T. onion, chopped  
 $\frac{1}{2}$  C. almond slices  
 $\frac{1}{4}$  stick butter, melted  
1 C. Pepperidge Farm herb  
stuffing mix

Mix together chicken, cream of chicken soup, mayonnaisse, chestnuts, celery, rice, onion, and almonds. Mix butter with stuffing; sprinkle over chicken mixture. Bake at 350° for 45 minutes. Can double.

## CHICKEN CASSEROLE

Carroll Flowe

1 box Escort crackers, crushed  
1 stick melted margarine  
1 can cream of chicken soup  
4 chicken breasts

1 small can water chestnuts,  
sliced thinly  
1-8 oz. carton sour cream

Cook chicken until tender. Cool, then bone chicken and cut it up. Mix crackers with margarine and put  $\frac{3}{4}$  of mixture in bottom of 13x9" dish. Place chicken on crust. Mix soups, sour cream and drained water chestnuts. Pour mixture over chicken. Sprinkle remainder of crackers on top. Bake at 375° for about 20 minutes or until bubbly hot.



## **CHICKEN CASSEROLE**

Lana Arndt

**2 cans cream of chicken soup**  
**4 chicken breasts, cooked**  
**2 cans water or broth**

**1 pkg. Pepperidge Farms herb  
seasoned dressing**

Line greased casserole dish (or spray with Pam) with Pepperidge Farms dressing and layer chicken, soup and dressing until all used.

## **CHICKEN CASSEROLE**

Gin Moore

**3 C. cooked chicken**  
**1 green pepper**  
**2 cans mushroom soup**  
**½ C. chicken broth**

**1 small onion, chopped**  
**1 C. celery**  
**8 oz. spaghetti**

Cook the onion, pepper and celery in 2 T. butter. Cook spaghetti in chicken broth; put in buttered casserole dish. Mix all ingredients and then sprinkle cheese on top (use as much as desired). Bake 350° for 30 minutes.

## **CHICKEN CASSEROLE**

Robbie Scarborough

**1-3 oz. can Chinese noodles**  
**1 can cream of celery soup**  
**1 C. evaporated milk**  
**1 C. diced celery**

**1 C. cooked diced chicken**  
**½ C. slivered almonds**  
**1 small minced onion**

Line bottom of casserole dish with ½ of the noodles. Combine the remaining ingredients (except the noodles) and spread over noodles in dish. Top with remaining half of the noodles and bake at 350° for 40 minutes.

## **CHICKEN CASSEROLE**

Glendred Griffin

**2 fryers, cooked and cut up**  
**1 pkg. stuffing mix**  
**1 can chicken soup**  
**1 can mushroom soup**

**1 stick margarine**  
**2 cans chicken broth, can use  
broth chicken was cooked in**

Melt margarine in large 9x13 in. casserole dish. Layer bottom of dish with stuffing mix. Add a layer of chicken on top. Add 1 can soup mixed with 1 can broth. Pour over top of chicken. Add another layer of stuffing mix, then another layer of chicken. Add last can of soup with can of broth. Bake for 30 minutes at 350°. (Can half ingredients for smaller casserole).

## **CHICKEN CASSEROLE**

Janelle Long

**4 large chicken breasts (or 1 whole fryer)**  
**1 stick margarine**  
**chicken broth**

**1 pkg. Pepperidge Farm Corn Bread Stuffing**  
**1 can cream of chicken soup**  
**1 can cream of mushroom soup**

Boil chicken until tender-DO NOT SALT. SAVE BROTH. Pull chicken from bones. Discard skin and any visible fat. Melt margarine in large sauce pan. Add stuffing. Stir until stuffing is well buttered. In large casserole dish, place a layer of stuffing, a layer of chicken; mix 1 can of soup with soup can of broth. Pour over chicken. Repeat layer of stuffing, layer of chicken, the other can of soup mixed with a can of chicken broth. Top with remaining stuffing. Bake at 375° for 45 minutes to 1 hour. (Top will be brown and bubbly). Serves 6-8.

## **CHICKEN CASHEW NUT CASSEROLE**

Sarah Jordan

**½ C. chopped onion**  
**½ C. chopped celery**  
**2 T. butter**  
**1 can cream of mushroom soup**  
**1 T. soy sauce**

**black pepper, as desired**  
**2 c. diced chicken**  
**½ C. cashew nuts**  
**1 C. chow mein noodles**  
**½ C. chicken broth**

Braise slowly till tender, onions, celery in 2 T. butter. Add 1 can mushroom soup, chicken broth, soy sauce and pepper. Add diced chicken, then simmer a few minutes and pour into casserole. Top with nuts and 1 C. chow mein noodles. Bake for 20 minutes at 350°. Serve hot.

## **EASY CHICKEN CASSEROLE**

Maxie King

**1 chicken, cooked and cubed**  
**8 oz. pkg. herb stuffing mix**  
**1 C. chicken broth**

**¾ stick margarine**  
**1 can cream of chicken soup**  
**8 oz. sour cream**

Melt margarine and combine with stuffing mix and broth. Place half this mixture in a 9 inch square pan and save the other half for the top. Place chicken over stuffing. Mix soup and sour cream and pour over chicken. Top with remaining stuffing mixture. Bake at 350° for 30 minutes. Serves 6.

## **CHICKEN & RICE CASSEROLE**

Lana Arndt

**chicken pieces**  
**1 can cream of chicken soup**

**1 C. rice**  
**2 C. water**

Flour oven bag. Put chicken pieces on bottom, breast, etc. Put can cream of chicken soup. 1 C. rice. 2 C. water. Cook 45 minutes to 1 hour at 300°.



## **CHICKEN & RICE CASSEROLE**

Lana Arndt

<b>4 pieces chicken</b>	<b>¼ C. margarine</b>
<b>1 C. minute rice</b>	<b>1 C. boiling water</b>
<b>1 chicken bouillon cube</b>	<b>1 t. parsley</b>

Wash chicken. Grease an 8" casserole, or spray with Pam. Pour in rice, then pour water (with chicken bouillon cube added) over rice. Arrange chicken on top of rice and dot with margarine. Sprinkle parsley over all (optional). Bake at 350° for 1½ hours.

## **CRANBERRY CASSEROLE**

Dottie Smith

<b>1 can whole cranberry sauce</b>	<b>½ t. salt</b>
<b>3-4 Granny Smith apples</b>	<b>½ C. nuts</b>
<b>1 C. oatmeal</b>	<b>¼ C. melted butter</b>
<b>½ C. brown sugar</b>	

Slice apples and place in casserole dish. Add cranberry sauce on top of apples. Mix all other ingredients and pour over cranberry sauce. Bake at 350° for 50 minutes.

## **CRANBERRY CASSEROLE**

Judy Perryman

<b>2 C. cranberries</b>	<b>½ C. pecans</b>
<b>3 C. apples, cut up</b>	<b>½ C. brown sugar</b>
<b>1 C. sugar</b>	<b>½ C. flour</b>
<b>1 C. quick cook oatmeal</b>	<b>1¼ stick margarine</b>

Melt margarine. Mix oatmeal, pecans, brown sugar, and flour together. Add to melted margarine and mix. Place apples, cranberries and sugar in casserole dish. Top with oatmeal mixture. Bake at 350° 50-60 minutes. Serve while warm.

## **HAMBURGER CASSEROLE**

Cora Carter

<b>1 lb. hamburger</b>	<b>1 pkg. tater tots</b>
<b>1 can mushroom soup</b>	<b>1 medium onion, chopped</b>
<b>½ C. evaporated milk</b>	

Grease bottom of 8x11x2. Spread hamburger, add salt and pepper along with chopped onion. Spread other ingredients evenly over hamburger, cover with foil. Bake 1½ hours at 375°. Yields 6-8 servings.

## **GRITS CASSEROLE**

Sara Ponder

**1 qt. milk**  
**1 t. salt**  
**1 stick of margarine**  
**1 C. grits**

**2-4 oz. Gruyere cheese, thinly  
sliced or grated**  
**¼ C. Parmesan cheese**  
**3 T. melted margarine**

Bring milk, salt and stick of margarine to a boil. Add 1 C. grits. Cook until thick. Pour into greased casserole dish. Cover top with Gruyere cheese. Then sprinkle Parmesan cheese and pour melted margarine over the top. Bake at 400° for 15-20 minutes until bubbly and light brown. Great with ham.

## **HASH BROWN CASSEROLE**

Ethel Johnson

**1 pkg. hash brown potatoes,  
thawed**  
**8 oz. sour cream**  
**1 can mushroom soup or  
chicken soup**

**8 oz. Cheese Whiz or 2 C.  
shredded cheese**  
**1 small onion, chopped**  
**1 stick butter melted**

Mix thawed potatoes with soup, sour cream, onions and cheese. Pour butter over these. Pour into a 9x13 inch casserole dish. Cook in the oven at 350° for 1 hour or until brown.

## **POTATO/SPINACH CASSEROLE**

Anita Helms

**6-8 potatoes; peeled, cooked  
and mashed**  
**1 C. (8 oz.) sour cream**  
**2 t. salt**  
**¼ t. pepper**  
**2 T. chopped chives or green  
onion tops**

**¼ C. butter or margarine,  
softened**  
**1-10 oz. pkg. frozen chopped  
spinach, thawed and well  
drained**  
**4 oz. shredded Cheddar cheese**

In large bowl, combine all ingredients, except cheese. Spoon into a greased 2 qt. casserole. Bake uncovered at 400° for 15 minutes. Top with cheese and bake 5 minutes longer. Yields 6-8 servings.

## **PUMPKIN CASSEROLE**

Dottie Smith

**2 c. fresh or canned pumpkin**  
**1 C. sugar**  
**1 C. evaporated milk**  
**½ t. salt**  
**½ t. soda**

**½ C. plain flour**  
**2 eggs, beaten**  
**1 t. vanilla**  
**½ C. butter or margarine**  
**cinnamon to taste**

Melt butter in 1-1½ - 2 qt. casserole. Pour mixture of all other ingredients over butter. Bake 1 hour at 350°.

## **PINEAPPLE CASSEROLE**

Dottie Smith

**2 lg. cans pineapple chunks,  
drained**  
**1 C. sugar**  
**3 T. flour**

**1-1½ C. grated sharp cheese**  
**1 cylinder Ritz crackers,  
crushed**  
**1 stick margarine, melted**

Place pineapple chunks in dish. Mix sugar, flour and cheese and place over pineapple. Mix crackers and margarine and sprinkle over top. Bake at 350° for 25-30 minutes.

## **PINEAPPLE CHEESE CASSEROLE**

Lib Broome

**2-20 oz. cans chunky  
pineapple, drained**  
**½ C. sugar**  
**6 T. flour**

**1 C. grated sharp Cheddar  
cheese**  
**1 roll Ritz crackers**  
**1 stick margarine, melted**

Mix sugar and flour. Add cheese and stir in the pineapple. Mix all together. Put pineapple mixture in 1½ qt. casserole dish. Crush the Ritz cracker and sprinkle on top of other ingredients. Pour melted margarine over all. Bake 20-25 minutes at 325°. Good with ham or other main dishes.

## **SHRIMP AND RICE CASSEROLE**

Gin Moore

**3 lb. cooked shrimp**  
**1½ C. chopped onion**  
**½ C. chopped green pepper**  
**1½ C. chopped mushrooms  
(2-4 oz. cans)**  
**1½ C. sticks margarine**

**3 T. Worcestershire sauce**  
**6 C. cooked rice (1¾ C. raw  
rice)**  
**2-3 cans mushroom soup  
(according to consistency)**  
**Tabasco**

Saute onions and peppers in margarine until soft. Add all other ingredients. Place in buttered baking dish and bake at 300° until thoroughly hot. (Use the two can of soup and then, if not the right consistency add the other). Should serve from 15-18. Delicious.

## **PIZZA SPAGHETTI CASSEROLE**

Edith Smitherman

**8 oz. spaghetti**  
**1 C. milk**  
**1 egg**  
**2 cans pizza sauce**

**2 C. Mozzarella cheese**  
**Parmesan cheese**  
**1 lb. hamburger**

Cook spaghetti and drain. Mix milk and egg and pour over spaghetti to form crust. Brown hamburger and drain off fat. Combine pizza sauce and hamburger and pour over spaghetti. Top with cheeses. Bake in 9x13 pan at 350° for 30 minutes.

## **RICE CASSEROLE**

Ava Robinson

**1 lb. lean ground beef**  
**1 C. chopped onion**  
**1 t. salt**  
**1 t. garlic salt**  
**3 C. cooked rice**

**1 C. tomatoes with green  
chilies**  
**½ C. sour cream**  
**1 C. shredded Monterey Jack  
cheese**

Brown ground beef and onion in skillet, stirring frequently; drain. Add salt, garlic salt, tomatoes, rice and sour cream. Mix well. Spoon into buttered 1½ qt. baking dish. Sprinkle with cheese. Bake at 350° for 20 minutes or until heated through.

## **SPAGHETTI CASSEROLE**

Barbara Helms

**7 oz. spaghetti**  
**2 T. margarine**  
**8 oz. cream cheese**  
**1½ lb. ground beef**

**1½ lb. cottage cheese**  
**¼ C. sour cream**  
**24 oz. jar spaghetti sauce**  
**grated Parmesan cheese**

Cook spaghetti as directed on package and pour into greased 13x9" baking pan. Cook ground beef; drain. Add sauce and simmer 10 minutes. Mix cottage cheese, cream cheese and sour cream together. Layer in order; spaghetti, cheese mixture, and meat. Sprinkle top with Parmesan cheese. Dot with margarine if desired. Cover and refrigerate for 6 hours. Bake at 350° for about 45 minutes to 1 hour. Casserole may be reduced in fat by substituting no fat or low fat cheese, sour cream and spaghetti sauce. Use extra-lean ground beef.

## **SQUASH AND STUFFING CASSEROLE**

Judy Poole

**3 lbs. squash, coarsely  
chopped**  
**1 med. onion, chopped**  
**salt and pepper to taste**  
**1 can cream of chicken soup**  
**2 carrots, shredded**

**1 C. milk**  
**2 eggs, beaten**  
**1 C. sour cream**  
**½ C. melted margarine**  
**2 C. herb seasoned stuffing  
mix**

Cook squash and onion in a small amount of lightly salted water until tender; drain. Add soup, carrots, milk, eggs and sour cream; mix well. Mix butter and stuffing in bowl; reserve ½ C. mixture. Add remaining stuffing mixture to squash; mix well. Spoon into greased 9x13 inch casserole. Sprinkle with reserved stuffing mixture. Bake at 350° for 45 minutes or until golden brown. Yields 10 servings.



## **SQUASH CASSEROLE**

Bobbie (Mrs. E.W.) Baldwin

**2½ lb. squash (about 8)**  
**1 carrot**  
**1 onion**  
**½ C. water**  
**dressing mix**

**1-8 oz. sour cream**  
**1 can cream of chicken soup**  
**1 stick margarine**  
**Fr. fried onions**

Cook squash, carrot, and onion till tender. Drain. Add sour cream and chicken soup. Melt margarine and add about one-half. Spray casserole dish and pour in squash, etc. Sprinkle layer of dressing mix and pour balance of margarine. Add fried onions. Place in oven to heat thoroughly. (350° for about 15-20 minutes). (Casserole may be prepared for freezing: omit margarine, dressing mix, and fried onions. Pour into containers. When ready to use, drain well; melt margarine and add with dressing mix. Heat and then add onions till they get hot, too).

## **CREAMY SQUASH CASSEROLE**

Janelle Long

**1½ lbs. squash**  
**2 med. onions, chopped**  
**1-4 oz. jar pimento, chopped**  
**1-8 oz. can water chestnuts, sliced**  
**1 can cream of chicken soup**

**¼ soup can of milk**  
**1-8 oz. sour cream**  
**1 stick margarine**  
**1 pkg. Pepperidge Farm stuffing mix**

Cook squash until tender, drain. Add next 6 ingredients. Melt margarine in large skillet. Add stuffing mix. Stir until crumbs are well buttered. Line bottom of casserole dish with ½ of buttered crumbs. Pour in squash mixture. Top with remaining crumbs. Dot top with margarine, if desired. Bake at 350° for 30 minutes.

## **SQUASH CASSEROLE**

Alva Rice

**2 lbs. squash, cooked and well drained**  
**1-10 oz. can cream of chicken soup**  
**1 onion, finely chopped**

**1-3 oz. (small) carton sour cream**  
**1 pkg. seasoned stuffing mix**  
**3 T. butter or margarine**  
**dash of salt and pepper**

Mix stuffing mix with butter. Using ½ of this mixture with all the other ingredients. Pour in a 2 qt. casserole dish. Spread other half of stuffing mix over the top. Bake for 30 minutes at 350°.

## **SQUASH CASSEROLE**

Pat Carpenter

**1½ lb. squash**  
**2 T. butter**  
**2 eggs, slightly beaten**  
**½ C. cracker crumbs**

**1 can mushroom soup or cream of chicken**  
**½ C. grated cheese (hot pepper jack)**  
**½ t. salt**

Peel and slice squash crosswise. Cook until tender. Add butter, eggs, soup and salt. Mix well. Top with cheese and cracker crumbs. Bake for 45 minutes at 375°.

## **SQUASH CASSEROLE**

Carol Poole

**2 C. drained, mashed squash**  
**1 egg, beaten**  
**1 C. grated sharp cheese**  
**1 can mushroom or celery soup**

**1 stick melted margarine**  
**1 pkg. Pepperidge Farm stuffing**

Mix first four ingredients. Blend margarine and stuffing. Layer squash mixture with stuffing mix. Bake for 30 minutes at 350°. Freezes well.

## **SQUASH CASSEROLE PARMESAN**

Bettie Wardlaw

**5 medium size yellow squash**  
**1 medium size onion**  
**¼ C. water**  
**2 t. sugar**  
**¾ t. salt**  
**1 egg, well beaten**

**½ C. milk**  
**½ C. Parmesan cheese, do not substitute**  
**2 T. melted margarine**  
**¾ C. cheddar cheese, grated**

Wash and slice squash. Add sliced onion, water, sugar, and salt. Cook until tender; drain off excess liquid. Put into mixing bowl and beat until smooth. Add the egg, milk, Parmesan cheese, and melted margarine. Pour into greased 2 qt. casserole. Top with grated Cheddar cheese. Bake at 350° for 30 minutes or until mixture becomes set and top slightly brown. Serves 6.

## **SWEET POTATO CASSEROLE**

Marguerite Farrar

**3 C. sweet potatoes, cooked**  
**1 C. sugar**  
**2 eggs**  
**½ C. butter**  
**2 t. nutmeg**

**Topping:**  
**1 C. brown sugar**  
**1 C. pecans**  
**½ C. self-rising flour**  
**½ C. butter or margarine**

Combine sweet potatoes, sugar, eggs, butter and nutmeg. Pour into baking dish. Mix topping ingredients and pour over top of sweet potato mixture. Bake 30 minutes at 350°.



## **SWEET POTATO CASSEROLE**

Lana Arndt

**3 C. cooked, mashed sweet potatoes**  
**2 beaten eggs**  
**1 C. sugar**  
**½ t. salt**

**½ stick margarine, melted**  
**½ C. milk**  
**1 T. vanilla or 1 ½ T.**  
**1-2 T. cinnamon**

Stir together and bake at 350-375° in greased dish until lightly browned on top, about 30-45 minutes. Can use left over baked sweet potatoes.

## **SWEET POTATO CASSEROLE**

Dot Godfrey

**3 c. mashed sweet potatoes**  
**1 scant C. sugar**  
**2 eggs**  
**1 t. vanilla**  
**½ C. margarine**

**Topping:**  
**1 C. brown sugar**  
**1 C. chopped pecans**  
**½ C. flour**  
**½ C. margarine**

Mix and pour into lightly greased 2 qt. casserole dish. Mix topping into crumble mixture and sprinkle over potatoes. Bake at 375° for about 30 minutes.

## **SWEET POTATO CASSEROLE**

Clarice Smothers

**3 c. mashed potatoes, baked is good**  
**1 C. sugar**  
**2 eggs**  
**1 t. vanilla**  
**½ C. margarine**

**Topping:**  
**½ C. margarine, melted**  
**1 C. dark brown sugar**  
**½ C. plain flour or ½ C. self-rising**  
**1 C. chopped pecans**

Mix and place in buttered shallow baking dish. Mix topping ingredients in order given and dot on top of potato mixture. Bake 30 minutes at 350° or until center does not shake.

## **SWEET POTATO CASSEROLE**

Pat Carpenter

**3 C. mashed, cooked sweet potatoes**  
**1 C. sugar**  
**1 ½ sticks margarine**

**2 eggs**  
**1 t. vanilla**  
**½ C. brown sugar**  
**½ t. cinnamon or nutmeg**

**Topping:**  
**1 C. brown sugar**  
**½ C. melted margarine**

**½ C. plain flour**  
**1 C. chopped pecans**

Mix well.

Mash and mix until smooth and place in casserole dish. Add topping and bake at at 375° for 30-45 minutes. Makes 8-12 servings.

## **TACO CASSEROLE**

Rita Whitlock

**1 lb. ground beef**  
**¾ C. chopped onions, optional**  
**4 envelope taco seasoning mix**  
**1-4 oz. can chopped green**  
**chillies**  
**1¼ C. milk**

**¾ C. Bisquick mix**  
**3 eggs**  
**2 tomatoes or 1 can drained**  
**and chopped**  
**1 C. shredded Cheddar cheese**

Fry beef until brown; drain. Stir in seasoning mix. Spread into a 8x11 inch casserole dish. Top with chillies and tomatoes. Blend milk, eggs, and Bisquick mix. Pour into casserole. Top with cheese. Bake 25-30 minutes at 400°.

## **LEFTOVER TURKEY CASSEROLE**

Rita Whitlock

**2 C. bite-size turkey pieces,**  
**cooked**  
**2 pkg. chipped beef**

**1 can cream of mushroom soup**  
**6 bacon strips, cooked**  
**1 C. sour cream**

Mix soup and sour cream. Cut up chipped beef. Add to soup mix along with turkey pieces and bacon pieces. Bake at 350° for 15 minutes in a shallow baking dish.

## **VEGETABLE CASSEROLE**

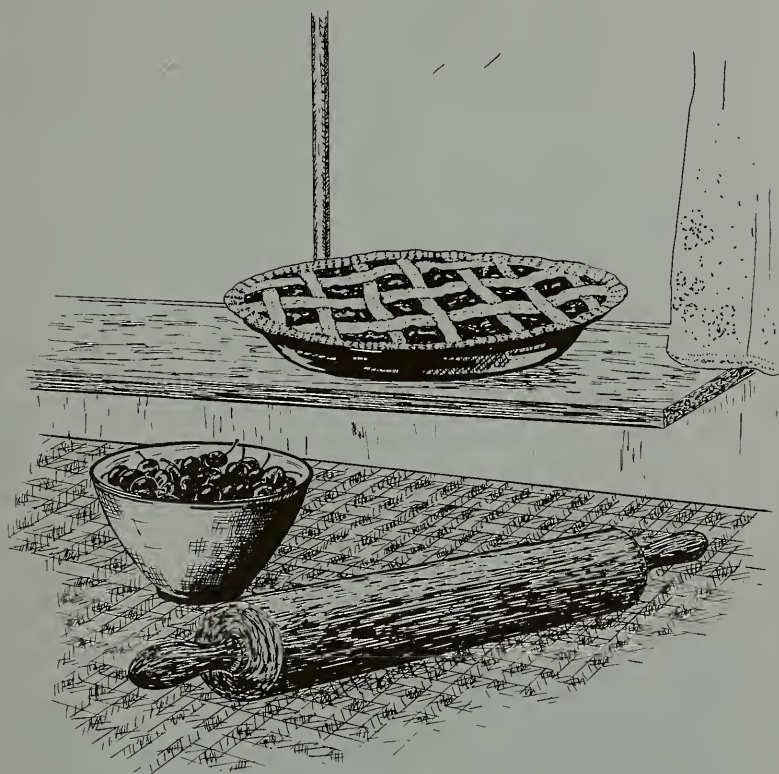
Chris Harrington

**2 cans Veg-All, drained**  
**1 can creamed chicken soup**  
**1 can water chestnuts, sliced**  
**and drained**

**½ C. chopped celery**  
**½ C. chopped onion**  
**¾ C. mayonnalse**

Mix and pour in greased casserole. Crumble 1 stack Townhouse crackers and add ½ stick butter. Cover vegetables with crackers and butter and bake at 350° for 35 minutes.

# Desserts





## CHERRY-NUT ICE CREAM

Johnnie Martin

4 eggs, beaten  
2 C. sugar  
2-12 oz. cans evaporated milk  
5 C. milk  
1 T. vanilla flavor

1 C. chopped pecans  
1-10 oz. jar Maraschino  
cherries,  
drained and chopped  
dash salt

Combine eggs, sugar and salt; blend well. Add evaporated milk, milk and vanilla. Stir in pecans and cherries. Pour mixture into freezer can of a 5 qt. hand-turned or electric freezer. Freeze according to manufacturer's instruction. Allow to ripen at least 1 hour. Yield: 1 gallon.

## BASIC ICE CREAM (NO EGGS)

Carol Poole

1½ C. sugar  
1 can Eagle Brand milk  
1 can evaporated milk

1½ t. vanilla  
regular or ½% low fat milk

Blend first three ingredients. Add vanilla (more if you like). Pour into freezer. Top off with milk. With dasher, stir until well blended. Freeze. Fruits, chocolate, Cheerwine may be used to change flavor.

## HOMEMADE ICE CREAM

Lois Tate

2 C. sugar  
4 eggs  
1 large can Carnation milk

1 half gallon milk  
1 t. vanilla

Mix all ingredients in a large bowl, holding out ½ of the ½ gallon of milk. Pour mixture in freezer then add the rest of the milk. Freeze and enjoy.

## VANILLA ICE CREAM

Johnnie Martin

4 eggs  
1 C. sugar  
1-14 oz. can sweetened  
condensed milk

1-3 oz. pkg. vanilla instant  
pudding mix  
1 T. vanilla extract  
1½ qts. milk, divided

Beat eggs in a large bowl at medium-high speed with an electric mixer for 1 minute. Add sugar, and beat well. Add sweetened condensed milk, pudding mix, and vanilla; beat well. Stir in 1 qt. milk. Pour mixture into freezer can of a 1-gallon freezer. Add remaining ½ qt. milk. Freeze mixture according to manufacturer's instructions. Let ripen at least 1 hour. Yield about 2½ qts. **Chocolate Ice Cream Variation:** Follow recipe for Vanilla Ice Cream, except add 1-16oz. can chocolate-flavored syrup when adding sweetened condensed milk, pudding mix, and vanilla. Yield 3 qts. **Peppermint Ice Cream Variation:** Follow recipe for Vanilla Ice Cream, except add ½ t. peppermint extract when adding vanilla and 1 cup crushed peppermint candy when adding the last ½ quart of milk. Yield about 3 quarts.

## TUTTI FRUITTI ICE CREAM

Johnnie Martin

1-14 oz. can sweetened  
condensed milk  
¼ C. lemon juice  
½ C. sugar  
3 ripe bananas, mashed  
1-8 oz. can crushed pineapple,  
undrained

1-11 oz. can mandarin oranges,  
drained and chopped  
1-6 oz. jar maraschino cherries,  
drained and chopped  
3 C. milk  
1 C. water

Combine first 7 ingredients; blend well. Add milk and water. Pour mixture into freezer can of a 1-gallon, hand-turned or electric freezer. Freeze according to manufacturer's instructions. Allow ice cream to ripen at least 1 hour. Yields 2 qts.

## STRAWBERRY ICE CREAM

Johnnie Martin

1 = 5½ oz. package vanilla  
Instant pudding mix  
2 C. sugar  
4 C. milk

1 C. water  
1-13 oz. can evaporated milk  
2 C. mashed fresh strawberries

Combine pudding mix and sugar in a large bowl; add remaining ingredients, stirring well. Pour mixture into freezer can of a 1-gallon hand-turned or electric freezer. Freeze according to manufacturer's instructions. Let ripen at least 1 hours. Yield 1 gallon. **Note:** any fresh fruit may be substituted for strawberries.

## FRUIT COBBLER

Judy Poole

¼ C. soft butter  
½ C. sugar  
1 egg  
1 C. flour  
2 t. baking powder

¼ t. salt  
½ C. milk  
2 C. fruit of choice  
1 C. juice

Cream together until light and fluffy the butter, sugar and egg. Sift together the flour, baking powder and salt. Mix alternately with ½ C. milk the dry mixture with sugar-shortening mixture. Beat until smooth. Sprinkle ½ C. sugar over fruit. Pour batter into 11½x7½x1½ inch greased pan. Spoon fruit over batter and pour juice from fruit over top. Bake 45 minutes at 375°. During baking, the fruit and juice will go to bottom and a cake-like layer forms on top. This is especially good with berries.



## **QUICK COBBLER**

Gerry McCoy

**1 C. all purpose flour**  
**1 C. sugar**  
**1 t. baking powder**  
**dash of salt**  
**1 egg**

**½ C. margarine**  
**1 large can of peaches, drained**  
**1 t. almond extract added to**  
**drained peaches**

Sift all dry ingredients together. Add egg. Mix until coarse meal. Layer coarse meal, then peaches, etc. Melt ½ C. margarine and pour on top. Bake at 350° for 30-40 minutes.

## **QUICK PEACH COBBLER**

Dot Rutledge

**1 stick butter or margarine**  
**2 C. peaches**  
**1 C. self-rising flour**  
**1 C. sugar**

**1 C. milk (or use half milk and**  
**half peach juice for more**  
**flavor)**

Melt butter in square pan or glass dish. Pour fruit over melted butter. Mix milk (or juice), flour, and sugar together. Pour batter over fruit. **DO NOT STIR.** Bake at 350° for 45 minutes. Note: any fruit may be substituted.

## **STRAWBERRY OR CHERRY NUT PIE**

Carol Poole

**1 envelope Dream Whip,**  
**prepared**  
**1 can Eagle Brand milk**  
**½ C. lemon juice**

**1 C. chopped nuts**  
**1 can pie cherries or pie**  
**strawberries**  
**1 pre-baked crumb crust**

Prepare Dream Whip. Set aside. Mix milk and lemon juice until thick. Add cherries (or strawberries) and nuts to milk mixture. Fold Dream Whip into milk. Pour into cooled crumb crust. Refrigerate. Cool thoroughly before serving. Makes 2 medium pies or one large pie.

## **COCONUT CUSTARD PIE**

Nancy Hudson

**½ stick butter or margarine**  
**1¼ C. sugar**  
**3 eggs**  
**1 t. vanilla**

**1 C. coconut**  
**¼ C. buttermilk**  
**1 pie shell**

Combine melted butter, sugar, coconut, eggs, vanilla, and buttermilk. Mix well. Pour into unbaked pie shell. Bake at 325° for 35-45 minutes.

## **PEANUT BUTTER PIE**

Judy Poole

4 oz. cream cheese  
1 C. confectioners sugar  
½ C. milk

¾ C. crunchy peanut butter  
9 oz. Cool Whip

Cream cheese until fluffy; slowly add milk, sugar, peanut butter, and Cool Whip. Mix well and pour into a 9" graham cracker crust. Freeze for serving.

## **CHERRY CHEESE PIE**

Judy Poole

9" graham cracker pie crust  
8 oz. cream cheese  
1 can Eagle brand milk

½ C. Real lemon juice  
1-21 oz. can cherry pie filling

Beat cream cheese until fluffy. Gradually add milk. Stir in lemon juice. Mix well and pour into a 9" graham cracker crust. Top with cherry pie filling. Refrigerate.

## **CARAMEL PIE**

Judy Poole

4 oz. cream cheese  
½ C. Eagle brand milk  
8 oz. Cool Whip

¾ C. toasted coconut  
¼ C. toasted pecans  
½ C. caramel ice cream topping

Blend cream cheese and condensed milk, fold in Cool Whip. Spread half of mixture over a 9" graham cracker crust. Drizzle half of the ice cream topping over mixture. Combine toasted coconut and pecans and sprinkle half of this over the ice cream topping. Repeat layers. Freeze for serving.

## **BEST PECAN PIE**

Sarah Jordan

½ C. sugar  
2 T. butter  
3 eggs, beaten  
2 T. plain flour  
½ t. salt

1 C. white Karo syrup  
1 C. chopped pecans, coarsely  
chopped  
1 t. vanilla

Cream butter and sugar. Add beaten eggs, flour, salt and flavoring - then syrup and nuts. Pour into unbaked pie shell. Bake till firm in middle (about 30 minutes) at 350°.

## LEMON CHESS PIE

Dot Rutledge

4 eggs  
1 1/4 C. sugar  
pinch of salt  
4 T. buttermilk  
2 T. cornmeal

1/4 C. melted butter  
zest of 1 lemon  
1/4 C. lemon juice  
1 partially baked 9" pie shell

In medium bowl, beat the eggs lightly with a fork, then beat in the sugar with a fork or whisk. Mix in the salt, buttermilk and cornmeal. Then pour in the melted butter in a steady stream, combining until smooth. Finally, mix in lemon zest and juice just until incorporated. Bake in preheated 400° oven for 10 minutes, then reduce heat to 325° and bake until custard is set, about 30 minutes.

## "O SO EASY" PECAN PIE

Dot Rutledge

1 C. sugar  
1/2 C. light Karo syrup  
3 eggs or egg substitute  
1 T. vanilla

1 heaping T. flour  
1/4 t. salt  
2 T. margarine  
1 C. chopped pecans

Mix all ingredients. Pour into unbaked pie shell and bake at 400° for 15 minutes and then 350° for 30-35 minutes. **DO NOT OVERBAKE. THE PIE WILL BE TOO CHEWY.**

## BEST COCONUT PIE

Edith Smitherman

2 eggs  
3/4 C. sugar  
1 C. milk  
2 T. flour

1/2 t. vanilla  
1/2 can coconut  
1/3 stick melted margarine

Beat the eggs well. Add rest of ingredients. Pour into unbaked pie crust. Bake 25 minutes at 375°.

## SUPER EASY APPLE PIE

Janelle Long

5 C. sliced apples  
3 slices white bread, cut into strips

1 egg, beaten  
1 stick margarine, melted  
1 1/4 C. sugar

Place apples in 8x8" baking dish. Cover top with bread strips. Combine egg, sugar and melted margarine. Pour over bread and apples. Bake uncovered 45 minutes at 350°.

## MILLION DOLLAR PIE

Lana Arndt

1 can Eagle brand milk  
1 small crushed pineapple  
1 medium Cool Whip  
1¼ C. chopped pecans

3 T. lemon juice, if runny add  
more lemon juice  
2- 9" pie shells

Mix milk and Cool Whip. Add crushed pineapple and pecans, then lemon juice. Mix well. Pour into baked pie shell. Refrigerate. Make filling and put into refrigerator first, before baking pie crust. Cool pie shells completely.

## JAPANESE FRUIT PIE

Alva Rice

Mix well:  
1 C. sugar  
2 eggs  
1 stick soft  
margarine

Add:  
½ C. coconut  
½ C. chopped  
pecans  
½ C. raisins

Mix in:  
1 T. white vinegar

Pour into pie shell or 8 tart shells. Bake for 40 minutes at 300°.

## COCONUT PIE

Alva Rice

1 stick melted margarine  
1½ C. sugar  
3 eggs, beaten

1 can flake coconut  
1 T. vinegar  
1 t. vanilla

Combine all and put into unbaked pie shell. Bake in moderate oven - 350° for 1 hour.

## CHOCOLATE PECAN PIE

Leslie Smith

3 eggs  
½ C. sugar  
½ C. Karo syrup, blue label  
1 T. flour

2 squares melted Baker's  
chocolate  
1 t. vanilla  
1 C. pecan pieces

In a bowl, beat eggs slightly. Add sugar, mix; add Karo, mix; add chocolate, mix. Add flour and vanilla, mix; add pecans, mix. Pour into a 9" unbaked pie shell and bake at 350° for 30 minutes, or until a silver knife comes out clean. Serves 6-8.

## PINEAPPLE PIE

Carroll Flowe

1 can sweetened condensed  
milk  
2 T. lemon juice  
1 can crushed pineapple

1 lg. size Cool Whip  
¾ C. nuts, chopped  
1 graham cracker crust

Mix first 5 ingredients until well-blended. Pour into graham cracker crust.

## KENTUCKY DERBY PIE

Barbara Warren

2 eggs, slightly beaten  
1 C. sugar  
½ C. butter, melted and cooled  
1 t. vanilla extract  
1 C. chopped pecans

1-6 oz. pkg. semi-sweet  
chocolate morsels  
1 unbaked 9" pastry shell  
1 C. whipping cream  
¼ C. powdered sugar

Combine first 4 ingredients in a medium mixing bowl; beat until blended. Stir in pecans, chocolate morsels, and vanilla. Pour filling into pastry shell and bake at 350° for 45-50 minutes. Beat whipping cream until foamy; gradually add powdered sugar, beating until soft peaks form.

## PAULETTE'S CHOCOLATE CHEW PIE

Carroll Flowe

2 eggs  
2 squares unsweetened  
chocolate (or 6 T. cocoa)  
1 stick margarine

1 C. sugar  
¼ C. warm milk  
1 t. vanilla  
½ C. chopped nuts

Beat eggs; melt chocolate and margarine. Add to eggs. Add sugar, warm milk, vanilla and nuts. Mix well and pour into 9" unbaked pie shell. Bake for 35 minutes at 350°.

## VINEGAR PIE

Frances Ennis

2 T. butter or margarine  
½ C. sugar  
3 T. all purpose flour  
1 t. ground cinnamon  
½ t. ground cloves  
½ t. ground allspice

1 egg  
2 T. vinegar  
1 C. water  
1 bake 8" pie shell (baked only  
2-3 minutes)

Cream butter and sugar. Measure and sift flour, cinnamon, cloves and allspice. Add to creamed mixture. Cook in double boiler until thick. Pour into pie shell that has been baked 2-3 minutes. Bake pie at 350° until done.

## PECAN PIE

Phyllis Walsh

½ C. brown sugar  
1 C. white sugar  
1 T. flour  
2 eggs

2 T. milk  
1 t. vanilla  
1 stick oleo, melted  
1 C. pecans

Mix in order as listed. Pour into unbaked pie shell. Bake at 375° for 30-40 minutes.



## LOW FAT LEMON MERINGUE PIE

Barbara Helms

**¾ C. sugar**  
**1½ C. water**  
**5 T. cornstarch**  
**½ C. thawed egg beaters**  
**½ C. lemon juice**  
**Meringue:**

**2 t. grated lemon rind**  
**dash of salt**  
**2 T. margarine (may omit**  
**margarine to further lower**  
**the fat)**

**2 egg whites**  
**4 T. sugar**

**½ t. cream of tartar**  
**½ t. vanilla**

Combine sugar, cornstarch and salt in sauce pan. Mix well, add lemon juice and water. Stir until well blended. Add egg beaters. Bring to a boil and cook slowly stirring constantly. Remove from heat when thick, add margarine and lemon rind. Pour into baked pie shell. **Meringue:** Beat egg whites until soft peaks form. Gradually add sugar and cream of tartar. Continue beating until stiffer peaks form. Add vanilla and again beat to mix. Spread over pie, sealing to edge of pastry. Place in moderate oven (350°) for 12 minutes or longer until golden brown.

## PECAN PIE

Judy Poole

**2 eggs, beaten**  
**¼ t. salt**  
**½ stick butter, melted**  
**1 T. vanilla**

**½ box light brown sugar**  
**1 T. corn meal**  
**1 C. chopped pecans**

Mix all ingredients well and pour into unbaked pie shell. Bake at 350° for 15 minutes, then reduce heat to 300° and continue baking 40-45 minutes.

## COCONUT CREAM PIE

Judy Poole

**¾ C. sugar**  
**¼ C. cornstarch**  
**⅛ t. salt**  
**3 egg yolks, beaten**

**3 C. milk**  
**1½ T. butter**  
**¾ C. coconut**  
**1 t. vanilla**

Combine first 3 ingredients in a heavy sauce pan. Combine eggs and milk and gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until thicken and boils. Boil 1 minute. Remove from heat; stir in ½ C. coconut, butter and vanilla. Immediately pour into baked pie shell and cover with waxed paper. Beat egg whites; add ½ C. sugar. Continue beating until they form stiff peaks. Spread over pie and return to oven and bake at 350° for 12-15 minutes.



## **NO FOOL PIE**

Nezzie Buchanan

**¼ stick of margarine**  
**1 C. self-rising flour**  
**¼ C. sugar**

**¼ C. milk**  
**2 C. fruit, your choice**

Melt margarine in 1 qt. baking dish. Mix flour, sugar and milk. Pour over melted margarine. Pour fruit over the above mixture. Bake at 350° for about 45 minutes or until light brown.

## **JAPANESE FRUIT PIE**

Sarah L. Foard

**1 C. sugar**  
**1 stick butter**  
**2 eggs**  
**½ C. coconut**

**½ C. raisins**  
**½ C. pecans**  
**1 t. vinegar**  
**1 pie shell, unbaked**

Mix sugar and butter together, then add eggs, coconut, raisins, pecans and vinegar; mix well. Pour into pie shells. Cook 30 minutes at 350°.

## **COCONUT CUSTARD PIE**

Johnnie Martin

**2 c. milk**  
**¼ C. sugar**  
**2 T. corn starch**  
**¼ t. salt**  
**3 egg yolks, lightly beaten**

**1 t. vanilla flavoring**  
**1 baked 9" pie shell**  
**½ C. heavy cream, whipped (or**  
**3 egg whites beaten)**  
**1 C. flaked coconut**

Scald milk in saucepan. Combine sugar, corn starch, and salt. Stir into scalded milk. Bring to boil, stirring. Cook over low heat, stirring constantly, for 4 minutes. Combine a small amount of mixture with beaten eggs; return to sauce pan. Cook over low heat, stirring, until mixture thickens. Cool. Add vanilla and half of coconut. Pour into baked pie shell and spread whipped cream over this. Cover with remaining coconut. Note: instead of coconut use the following variations; for chocolate pie, use ¼ c. cocoa; for lemon custard pie, use approx. 1 T. each lemon rind, grated, and fresh lemon juice. Also, this can be made with oranges, about the same proportion as for lemon.

## **APPLE PIE W/BREAD STRIPS**

Sara Ponder

**5 c. peeled apples (Winesap,**  
**Stamen or McIntosh)**  
**3-5 slices of bread cut into**  
**strips**

**1¼ C. sugar**  
**1 egg, beaten**  
**1 stick margarine, melted**

Arrange apple slices in shallow pan. Lattice- weave the bread strips over apples. Pour sugar/egg/butter mixture all over the surface. Bake at 350° for 45 minutes. Add spices as desired.

## **SWEET POTATO PIE**

Lucille Nantz

**1½ C. mashed sweet potatoes**  
**1 stick melted butter**  
**1½ C. sugar**  
**3 T. flour**

**2 eggs**  
**¾ C. evaporated milk**  
**1 t. lemon extract**  
**1 t. vanilla, I used 2 t. vanilla**

Combine all ingredients and pour into 9" deep unbaked pie shell. Bake at 375° for 45-55 minutes.

## **BROWN SUGAR PIE**

Marjorie Glass-A Family Favorite

**1 pkg. light brown sugar**  
**3 T. flour**  
**3 T. evaporated milk**

**3 eggs**  
**1 t. vanilla**  
**1 stick melted butter**

Cream butter, brown sugar, and flour. Add other ingredients. Bake one hour at 300°. Makes 2 eight inch pies.

## **PECAN PIE**

Bobbie (Mrs. E.W.) Baldwin

**½ C. granulated sugar**  
**3 T. margarine**  
**1 C. Karo maple syrup, green label**  
**3 eggs**

**1 t. vanilla**  
**¼ t. salt**  
**1 C. chopped pecans**  
**pie shell**

Cook sugar, margarine, and Karo syrup till margarine melts. Add eggs, vanilla, and salt and mix well. Add pecans and pour into frozen pie shell. (Keep crust frozen till ready to use to prevent seepage. I sprinkle nuts over shell and then pour liquid over an place halves of pecans on top). Cook 40 minutes at 375°.

## **CHOCOLATE CREAM PIE**

Judy Poole

**1 C. sugar**  
**¼ C. cornstarch**  
**2 c. milk**  
**1 t. vanilla**

**¼ t. almond**  
**¼ C. cocoa**  
**pinch of salt**  
**2 egg yolks**

Combine sugar, cornstarch, cocoa, and salt in a heavy sauce pan. Combine milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly until mixture thickens. Remove from heat and add flavorings. Pour into a baked pie shell. Cover with waxed paper until cool. Top with Cool Whip.

## **BAKED CARAMEL CUSTARD**

Faye Helms

**3 eggs**  
**½ C. sugar**  
**1 t. vanilla**  
**dash of salt**  
**2½ C. milk**

**12 oz. can evaporated plus 1 C.**  
**whole milk**  
**ground nutmeg**  
**Smuckers caramel topping**

Heat oven to 350°. Mix eggs, sugar, vanilla, and salt. Gradually stir in milk. Put 2 t. caramel topping into custard cups. Pour in mixture. Sprinkle with nutmeg. Place cups in 13x9x2" pan and fill pan with hot water to half way u cups. Bake 45 minutes or until knife comes out clean. When cool or cold run knife around rim and turn out on plate.

## **APPLE PIE**

Jimmie McClellan & Judy Poole

**6-7 apples, shredded**  
**1 egg**  
**½ C. brown sugar**  
**½ C. white sugar**

**2 t. apple pie spice**  
**1 T. flour**  
**¼ stick margarine melted**

Mix all ingredients together and pour into unbaked pie shell. Bake at 375° for 45 minutes.

## **SCRIPTURE CAKE**

**3½ C. sifted all-purpose flour**  
(1 Kings 4:22)  
**3 t. baking powder**  
(Galatians 5:9)  
**¼ t. salt** (Leviticus 2:13)  
**1½ t. cinnamon**  
**½ t. nutmeg**  
**½ t. cloves**  
**1 t. allspice** (1 Kings 10:2)  
**1 C. (2 sticks) butter, softened**  
(Judges 5:25)

**2 C. firmly packed brown sugar**  
(Jeremiah 6:20)  
**2 T. honey** (Exodus 16:31)  
**6 eggs** (Luke 11:12)  
**1 pkg. (8 oz.) pitted dates,**  
**chopped** (Deuteronomy 34:3)  
**2 C. raisins** (1 Samuel 30:12)  
**1 C. walnuts, chopped**  
(Solomon 6:11)  
**1 C. Milk** (Judges 5:25)

Sift flour, baking powder, salt, cinnamon, nutmeg, cloves, and allspice onto wax paper. Beat butter, sugar, honey and eggs in a large bowl with electric mixer at high speed, until light and fluffy. Sprinkle ¼ C. of the flour mixture over the fruits and nuts. Add remaining flour mixture alternately with the milk to the fluffy butter mixture, beating until smooth. Stir in fruits and nuts. Spoon into a greased and floured 10 in. tube pan. Bake in a slow oven (325°) for 1½ hours or until top springs back when lightly touched with finger tips. Cool in pan on wire rack 30 minutes; loosen around edge and middle with knife; turn out on rack; cool completely. Wrap in foil or plastic. Cake slices best the next day.

## **WHIP CREAM POUND CAKE**

Sarah Jordan

**2 sticks butter**  
**3 C. sugar**  
**6 eggs**  
**3 C. plain flour**  
**¼ t. salt**

**½ t. baking powder**  
**1 T. vanilla**  
**1 t. lemon or almond flavoring**  
**1 small carton heavy whipping cream**

Cream butter and sugar well. Beat in eggs one at a time. Add salt and baking powder to flour. Add flour and cream alternately till all used. Add flavorings. Place in a tube pan and in a cold oven. Turn oven on at 325°. Bake 1 hour and 25 minutes or till tests done.

## **FIVE FLAVOR POUND CAKE**

Lucille Nantz

**1 C. margarine or butter**  
**3 C. sugar**  
**3 C. cake flour**  
**1 C. milk**  
**½ C. shortening**

**5 eggs, well beaten**  
**½ t. baking powder**  
**1 t. each coconut, rum, butter, lemon, and vanilla flavoring**

Cream butter, shortening and sugar thoroughly, until light and fluffy. Add eggs one at a time. Beat well. Add flour, baking powder and milk. Then add flavoring. Blend well. Pour in a greased 10" tube pan and bake at 325° for 1½ hours. Cool cake five minutes before removing from pan. Glaze: 1 C. sugar, ½ C. water, 1 tsp. almond flavoring, and 1 t. above 5 flavorings. Beat until smooth and pour over hot cake.

## **COLD OVEN POUND CAKE**

Gene Poole

**½ lb. or 2 sticks margarine**  
**½ C. Crisco**  
**1 C. milk**  
**3 C. sugar**  
**3 C. plain flour, measure before sifting**

**5 eggs**  
**½ t. baking powder**  
**½ t. salt**  
**1 t. vanilla**  
**1 t. lemon juice**

DO NOT PREHEAT OVEN! Mix and cream sugar, butter, & Crisco. Add one egg at a time. Add milk and flour, baking powder, salt, then lemon and vanilla. Bake for one hour or longer at 350°.

## **CRUSTY CREAM CHEESE POUND CAKE**

Janelle Long

**1 C. butter or margarine**  
**½ C. shortening**  
**3 C. sugar**  
**1-8 oz. cream cheese, softened**

**3 C. cake flour**  
**6 eggs**  
**1 T. vanilla**

Cream butter and shortening, gradually add sugar, beating well after each addition at medium speed of electric mixer. Add cream cheese, beat well. Alternately add flour and eggs, begin and end with flour. Stir in vanilla. Bake in 10" greased and floured tube pan at 325° for 1 hour and 15 minutes or until tests done. Cool in pan 10 minutes. Remove from pan and finish cooling on wire rack. No milk or baking powder required.

## **CRUSTY POUND CAKE**

Glendred Griffin

**¼ lb. country butter**  
**6 large eggs**  
**½ t. salt**  
**1 T. vanilla**

**1 t. almond flavoring**  
**3 C. sifted flour**  
**3 C. sugar**

Cream butter and work in sugar until mixture is of a fine mealy texture. Beat eggs and add one at a time. Work in flour sifted with salt. Beat well. Add vanilla and almond flavoring. Bake in a greased and floured tube pan in a slow oven (350°) for 1 hour, then lower to 325° for 30 minutes. A crusty top forms on this cake.

## **COCONUT POUND CAKE**

Nezzie Buchanan

**1 lb. butter or margarine**  
**10 eggs**  
**1 C. self-rising flour**  
**3 C. plain flour**

**3½ C. sugar**  
**2 T. coconut flavoring**  
**1 C. fresh or frozen coconut**

Cream butter and sugar well. Add eggs one at a time, beating well after each addition. Sift together flours and beat in a small amount at a time; add flavoring and coconut. Pour into a well greased and floured tube pan. Bake at 325° for 1½ hours or until a toothpick stuck in middle comes out clean.

## **PISTACHIO POUND CAKE**

June Keathley

**1 box yellow butter cake mix**  
**4 eggs**  
**8 oz. sour cream**

**½ C. oil**  
**¼ C. water**  
**1 pkg. pistachio pudding**

Mix all ingredients and bake in a greased tube pan for 45 minutes at 350°.



## BANANA NUT POUND CAKE

Ruby Craddock

1 C. shortening  
1 stick margarine  
2 C. sugar  
5 eggs  
3 C. all purpose flour, sifted  
1 t. baking soda

½ T. salt  
3 bananas, mashed  
3 T. milk  
1 t. banana flavor  
2 t. vanilla flavor  
½ C. chopped nuts

Combine shortening, margarine and sugar. Add eggs one at a time. Add bananas. Add flour, baking powder and salt. Add flavorings. Bake at 325° for 1 hour and 15 minutes. (Add nuts before baking if desired). Ice if desired with Caramel icing. Icing:

1 box light brown sugar  
½ C. margarine  
½ C. heavy cream  
½ t. salt

1 t. vanilla  
½ box confectioners sugar,  
sifted

Bring to boil first 5 ingredients. Count to 100 rapidly, remove from heat and blend in confectioners sugar. Spread over cake.

## BLACK WALNUT CHOCOLATE POUND CAKE

Sarah Jordan

2 sticks butter  
½ C. Crisco  
3 C. sugar  
3 C. plain flour  
5 eggs  
½ C. black walnuts  
½ t. baking powder

1 square unsweetened  
chocolate, melted  
½ t. salt  
5 T. cocoa  
1 C. sweet milk  
1 t. black walnut flavoring

1. Cream well the butter, Crisco and sugar. Beat in eggs one at a time. 2. Sift together 3 times, flour, baking powder, salt and cocoa. 3. Add walnut flavoring and melted chocolate. Fold in chopped black walnuts. 4. Bake in well greased tube pan for 1 hour and 55 minutes at 275°. Do not open oven during cooking!

## HEALTHY POUND DATE

Barbara Warren

2½ C. flour  
2 C. sugar  
½ t. salt  
½ t. baking soda  
1 C. plain low fat yogurt

½ C. light margarine  
½ C. regular margarine  
1 t. vanilla or almond extract  
2 eggs  
1 egg white

Mix all ingredients together in a large bowl. Beat with mixer at high speed for 3-4 minutes. Pour into a 10 inch bundt pan coated with non-stick vegetable spray. Bake at 350° for about 1 hour. Cool upright for at least 30 minutes. Invert pan, remove cake and serve.



## CHOCOLATE POUND CAKE

Clara Phillips

<b>½ lb butter</b>	<b>½ t. baking powder</b>
<b>½ C. Crisco</b>	<b>½ t. salt</b>
<b>3 C. sugar</b>	<b>4 T. cocoa</b>
<b>5 eggs</b>	<b>1 C. milk</b>
<b>3 C. flour</b>	<b>1 T. vanilla</b>

Cream together butter and Crisco. Add sugar and eggs. Sift dry ingredients together and add vanilla. Add alternating with milk to cream mixture. Bake in tube pan at 325° about 80 minutes. **lclng:**

<b>¼ C. butter, melted</b>	<b>1 t. vanilla</b>
<b>2 T. cocoa</b>	<b>cream or milk as needed</b>
<b>1 box powdered sugar</b>	

Melt butter and cocoa. Add sugar and vanilla. Cream to spread.

## POUND CAKE

Edith Smitherman

<b>1 stick margarine</b>	<b>½ t. baking powder</b>
<b>1 C. Crisco</b>	<b>1 t. vanilla</b>
<b>3 C. sugar</b>	<b>1 t. butter flavoring</b>
<b>6 eggs</b>	<b>3 t. lemon flavoring</b>
<b>3 C. plain flour</b>	<b>1 C. milk</b>
<b>½ t. salt</b>	

Cream sugar, margarine, Crisco together until creamy, add eggs one at a time. Sift together flour, salt and baking powder. Add dry ingredients with milk a little at a time. Add flavoring. Bake at 325° for 2 hours or less. For chocolate pound cake add ½ C. cocoa, cut flour to 2½ cups.

## MY FAVORITE POUND CAKE

Janelle Long

<b>1 C. Crisco</b>	<b>1 C. milk</b>
<b>3 C. sugar</b>	<b>1 t. orange flavor</b>
<b>5 eggs</b>	<b>1 t. vanilla</b>
<b>3 C. cake flour</b>	<b>10" tube pan</b>
<b>1 t. baking powder</b>	

Cream together Crisco and sugar. Add eggs, one at a time, mix well. Add baking powder to flour and sift. Then add flour to cake batter alternately with milk. Add flavorings. Bake in greased & floured tube pan at 325° for 1 hour and 15 minutes or until cake tests done.

## ONE STEP POUND CAKE

Juanita Martin

2¼ C. flour  
½ t. soda  
½ t. salt  
2 sticks butter  
2 C. sugar

3 eggs  
1 C. sour cream  
1 t. vanilla flavoring  
zest of 1 lemon  
1 C. coconut, optional

Put all ingredients into mixer. Mix on medium speed for 3 minutes. Grease and flour tube cake pan. Bake at 325° for 1 hour. Preheat oven.

## PEACH POUND CAKE

Phyllis Walsh

1½ C. oil  
2 C. sugar  
3 eggs  
2 t. vanilla

3 C. self-rising flour  
3 C. fresh peaches, chopped  
1 C. nuts, chopped  
1 C. coconut

Mix in order listed. Bake at 350° for 1 hours. Icing: 1 pkg. 3 oz. cream cheese, 6 t. peach puree from 1 fresh peach in blender, and 1½ c. confectionery sugar.

## BLACK WALNUT POUND CAKE

Mildred A. Little

3 C. sugar  
½ lb. butter or margarine  
½ C. Crisco  
5 eggs  
½ t. black walnut flavoring

3 C. all purpose flour  
1 t. baking powder  
1 C. milk  
1 C. chopped black walnuts

Cream sugar, butter and Crisco until light. Add eggs, one at a time, beating well after each addition. Add flavoring and mix well. Mix ¼ C. flour with nuts and set aside. Add flour mixed with baking powder alternately with milk, starting and ending with flour. Fold in flour coated nuts. Pour into a tube pan that has been greased and floured. Bake at 325° for 1 hour and 30 minutes. Do not open oven during first hour.

## CHRISTMAS NUT CAKE

Frances Ennis

1½ lb. walnuts, unshelled  
1½ lb. pecans, unshelled  
1 lb. raisins or cherries  
6 eggs  
¾ lb. butter

1 C. grape juice  
4 C. flour  
1 t. baking powder  
2 C. sugar

Shell nuts and set aside. Mix eggs, butter, sugar and grape juice. Add flour gradually and stir. Lightly coat nuts and raisins (or cherries) with flour. Add to other ingredients. Bake at 350° for 2½ hours. You may use half raisins and half cherries.

## **"MOTHERS JAM CAKE"**

Cora Carter

7 eggs	2 t. cinnamon
2 C. sugar	2 t. cloves
2 sticks butter	2 C. candied cherries and
4 C. flour	pineapple, diced
1 C. buttermilk	2 C. chopped nuts
2 C. mixed jam, damson, peach	2 t. soda dissolved in buttermilk
and strawberry	1 t. allspice

Roll fruit and nuts in one cup flour. Cream butter and sugar, add eggs, one at a time, beat well. Add jam. Add milk and flour, beginning and ending with flour. Fold in fruit and nuts. Makes 6 layers in 8" pans. Bake at 325-350° until done. **Caramel filling:** 1 lb. light brown sugar (2 cups), 2 stick margarine, and ½ C. sweet milk. Cook slow until dissolved. Cook fast, stirring constantly. Have ice water ready to test it when it forms a good ball that will clink against bowl. Pour ⅓ of mixture over 2 egg whites (well beaten). Cook rest of it until it is brittle when tested. Let cool until it thickens then spread on layers.

## **SEVEN LAYER CAKE**

Lois Tate

1 stick butter, melted	1-6 oz. pkg. butterscotch chips
1 C. graham cracker crumbs	1 can sweetened condensed
1 C. coconut	milk
1-6 oz. pkg. chocolate chips	1 C. chopped nuts

Use 13x8" pan. Mix or layer in order given. Bake 350° for 30 minutes. Let cool ½ hour. Cut in squares.

## **LEMON GOOEY BUTTER CAKE**

Dottie Smith

1 box lemon cake mix	8 oz. cream cheese
1 stick margarine, melted	1 box confectioners sugar
3 eggs	

Mix cake mix and margarine. Add 1 egg and mix. Will be very thick. Pat mixture in greased and floured 9x13" pan. Mix cream cheese and confectioners sugar and 2 eggs. Beat with mixer. Pour over cake mix. Bake 35 minutes at 350°. Let cool and cut in squares.

## **BANANA BREAD (OR CAKE)**

Helen Faulk

1 box Duncan Hines yellow	4 eggs
cake mix	pinch of salt
1 pkg. instant vanilla pudding	1 C. mashed bananas
¾ C. water	1 T. vanilla
½ C. Wesson oil	¾ C. nuts

Mix all ingredients and pour into a bundt pan for cake or loaf pans for bread. Bake at 350° for 45 minutes.

## DIFFERENT CHEESE CAKE

Judy Poole

### 10-Inch cake:

Use 10" cake pan, 3" deep. Also a 12" pan, 3" deep. Grease the baking pan and line with parchment or waxed paper. Arrange pan as near the center of the oven as possible.

3-8 oz. pkgs. cream cheese  
1-3 oz. pkg. cream cheese  
1 3/4 C. sugar  
1 T. freshly squeezed lemon  
juice

5 eggs  
3/4 t. salt  
1 T. vanilla  
5 C. sour cream  
2 T. cornstarch

USE GLASS MEASURING CUP. Beat cream cheese and sugar, preferably with flat beater, until very smooth, (about 3 minutes). Beat in the cornstarch. Beat in the eggs, 1 at a time, scraping down sides of bowl until smooth. Add the lemon juice, vanilla and salt and beat until mixed. Pour the filling into the prepared pan. Set the pan into the larger pan. Fill larger pan with at least 1 inch of hot water. Bake in preheated 350° oven for 1 hour. Turn off the oven and allow the cake to cool in oven without opening the door for 1 hour. Remove to racks and cool to room temperature. Cover with plastic wrap and refrigerate overnight. To unmold: Run a thin-blade metal spatula between pan and cake, make sure to press well against the sides of the pan. Place pan on heated burner for 10-20 seconds, moving it back and forth. Place plate against pan and invert. Remove parchment paper. If cake does not release, return to the burner for a few more seconds. Refrigerate until ready to frost with White Cream Cheese Icing (recipe follows).

### Icing:

6 oz. white candy melts  
1-8 oz. pkg. cream cheese

1/2 C. unsalted butter  
1 T. fresh lemon juice

Melt candy melts according to package directions. Allow the coating to cool slightly, stirring occasionally (don't let it set up). In a mixing bowl, beat the cream cheese (preferably with a flat beater) until smooth and creamy. Gradually beat in the cooled coating until smoothly blended. Beat in butter and lemon juice. Ice sides of cake and use #21 decorator tip to pipe around top & bottom of cake. Use cherry or blueberry pie filling or make your own strawberry filling for top.

## PIG PICKING CAKE

Lana Arndt

### Cake:

1 small can mandarin oranges  
1 yellow cake mix  
1 C. oil  
4 eggs

### Icing:

1-8 oz. Cool Whip  
1 large can crushed pineapple,  
don't drain juice  
1 box instant vanilla pudding

Mix all together. Bake according to directions on cake mix box.



## **PUNCH BOWL CAKE**

Grace Glover

**1 angel food cake  
12 oz. whipped topping  
16 oz. sour cream  
¾ C. powdered sugar**

**5½ oz. evaporated milk  
jar of strawberry glaze  
1 qt. fresh strawberries, sliced  
(add sugar as needed)**

Break cake into small pieces, place in large bowl. Mix sour cream, evaporated milk, whipped topping and powdered sugar until smooth. Fold into cake. Add strawberries to glaze. Layer the cake mixture in a large punch bowl with the strawberry mixture. Chill several hours before serving.

## **CHOCOLATE CAKE**

Jimmie McClellan & Judy Poole

**3 C. brown sugar  
1 C. butter or margarine  
4 eggs  
2 t. vanilla extract  
2⅔ all purpose flour**

**¾ C. baking cocoa  
1 T. baking soda  
½ t. salt  
1½ C. sour cream  
1½ C. boiling water**

In a mixing bowl, cream brown sugar and butter. Add eggs, one at a time, beating well after each addition. Beat on high speed until light and fluffy. Blend in vanilla. Combine flour, cocoa, soda and salt; add alternately with sour cream to creamed mixture. Mix on low just until combined. Stir in water until blended. Pour into three greased and floured 9" pans. Bake at 350° for 35 minutes. Cool in pans 10 minutes; remove to wire rack to cool completely. **Frosting:**

**½ C. butter or margarine  
5 C. confectioners sugar  
1 C. (8 oz.) sour cream  
2 t. vanilla extract**

**3 squares (1 oz. each)  
unsweetened chocolate  
3 squares (1 oz. each)  
semi-sweet chocolate**

In a medium sauce pan, melt butter and chocolate over low heat. Cool several minutes. In a mixing bowl, combine sugar, sour cream and vanilla. Add chocolate mixture and beat until smooth. Frost cooled cake.

## **ZUCCHINI BREAD CAKE**

Carol Poole

**3 eggs  
1 C. oil  
1 C. sugar  
1 C. brown sugar  
2 C. grated zucchini  
2 C. flour**

**2 t. baking powder  
1 t. soda  
1 t. salt  
1 t. cinnamon  
3 t. vanilla  
1 C. chopped nuts**

Beat eggs. Add sugar, oil and zucchini. Mix dry ingredients together. Add gradually to egg and zucchini mixture. Add vanilla and nuts. Mix well. Grease and flour 2 loaf pans. Bake at 325° for 1 hour.



## CHOCOLATE DELIGHT CAKE

Judy Poole

11 oz. cream cheese  
2 sticks margarine  
2 boxes confectioners sugar  
1-4 oz. bar of German  
chocolate, melted in  
¼ C. water  
¼ C. shortening

3 eggs  
2¼ C. all purpose flour  
1 t. baking soda  
1 t. salt  
1 C. buttermilk  
1 t. vanilla

Cream together cream cheese and margarine. Add confectioners sugar and melted chocolate. Beat together. Put half of mixture in another bowl and cover. This will be used later as frosting. To other half of mixture, add shortening and beat well. Add eggs, one at a time and beat well after each addition. Mix together flour, soda and salt and add to batter alternately with buttermilk and vanilla. Pour batter into 3 greased and floured 9" pans. Bake in a 350° oven about 35 minutes, or until cake tests done. Cool frost with reserve frosting.

## HUMMINGBIRD CAKE

Marguerite Farrar

3 C. all purpose flour  
2 C. sugar  
1 t. soda  
1 t. salt  
1 t. cinnamon  
1½ C. vegetable oil

3 eggs  
1½ t. vanilla  
1-8 oz. can crushed pineapple  
3 large bananas, crushed  
2 C. pecans, chopped

Sift dry ingredients in a large bowl. Add all other ingredients and stir until well mixed. Do not beat. Pour into greased and floured 10" tube pan. Bake in 325° oven for 1 hour and 15 minutes. Cool in pan. **Frosting:** 1-8 oz. cream cheese, 1 stick butter, 1 t. vanilla, 1 box 10X sugar. Have cheese and butter at room temperature. Mix all together. Beat until smooth. Spread over the cooled cake.

## FRUIT CAKE

Lucille Nantz

2 lbs. pecans, chopped  
2 lbs. dates, chopped  
2 slices red pineapple  
2 slices green pineapple

1 C. candy cherries  
2 can Eagles brand milk  
¼ C. flour  
2 large cans coconut

Mix all ingredients together. Bake in 1 large pan or 3 small pans at 300° for 45 minutes to one hour.

## FRESH APPLE CAKE

Gene Poole

3 eggs, beaten	2 C. sugar
1½ C. Wesson oil	1 t. soda
1 t. vanilla	¼ t. salt
3 C. plain flour, sifted	3 C. raw apples, diced
1 t. cinnamon	1 C. coconut
¼ C. orange juice	1 C. chopped pecans
1 C. nuts, chopped	

Mix above. Bake in well greased and floured tube pan at 325° for 1 hour 15 minutes. **Sauce:**

1 stick margarine	½ t. soda
1 C. sugar	½ cup buttermilk

Melt margarine in large boiler. Stir ingredients in order given. Bring to a good rolling boil, stirring constantly. Boil for one minute. Pour over hot cake while it is still in pan. Let stand for 1 hour before turning out of pan.

## ANGEL FOOD FRUIT & CREAM CAKE

Robbie Scarborough

1 large angel food cake, sliced horizontally 3 layers	1-16 oz. crushed pineapple, in it's own juice
2 sm. pkgs. Instant vanilla pudding, sugar free	fresh fruit, strawberries, figs, kiwi, etc.
2 containers light Cool Whip	

Mix dry pudding mix with crushed pineapple and fold in Cool Whip. Put plenty Cool Whip and pineapple mixture between the layers of cake. Then frost the entire cake, filling up the hole. Decorate with lots of fresh fruit. Easy to make and good summer dessert. Also pretty decorated with maraschino cherries and holly leaves for Christmas.

## DO NOTHING CAKE

Carol Poole

2 C. plain flour	1 t. soda
2 C. sugar	½ t. salt
2 eggs	1 large can pineapple with juice
1 T. vanilla	

Mix by hand. Pour in long pan. Bake at 350° for 30-40 minutes. **Toppling:** 1 stick, margarine, ⅔ C. evaporated milk, and 1 C. chopped nuts. Lightly boil for 5 minutes. Pour over cake.

## ITALIAN CREAM CAKE

Judy Poole

1 stick margarine  
½ C. vegetable shortening  
2 C. sugar  
5 egg yolks  
2 C. flour  
1 t. soda

1 C. buttermilk  
t. vanilla extract  
1 pkg. frozen coconut  
1 C. chopped pecans  
5 egg whites, stiffly beaten

Cream margarine and shortening; add sugar and beat until mixture is very smooth. Add egg yolks and beat well. Combine flour and soda; add to creamed mixture alternately with buttermilk; stir in vanilla extract. Add coconut and nuts. Fold in egg whites. Pour into 3 greased and floured 8" pans or 2 9" pans. Bake at 350° for 30 minutes. **Frosting:**

8 oz. cream cheese, softened  
1 stick margarine, softened  
1 box powdered sugar, sifted

1 t. vanilla  
1 C. chopped nuts

Beat cream cheese and margarine until smooth. Add sugar and mix well. Add vanilla; beat well. Stir in pecans. Spread on cool cake.

## PUMPKIN CAKE

Marjorie Glass

1 pkg. yellow cake mix  
4 eggs  
½ C. sugar  
½ C. salad oil

1 C. pumpkin  
¼ C. water  
1 t. cinnamon  
½ t. nutmeg

Combine all ingredients. Beat about 5 minutes with mixer. Bake in a greased, floured tube pan for 45-50 minutes at 350°. Cream cheese icing is good on this cake: Combine 1-3 oz. pkg. softened cream cheese, 1 stick margarine, 1 box powdered sugar and 1 t. vanilla.

## ZUCCHINI CAKE

Judith Bryant

3 eggs, slightly beaten  
2 C. sugar  
1 C. canola or vegetable oil  
2 C. grated zucchini  
2 t. vanilla  
1 C. raisins  
1 C. chopped nuts  
1 C. chopped dates

3 C. all purpose flour  
1 t. soda  
¼ t. baking powder  
1 t. salt  
2 t. cinnamon  
1 C. crushed pineapple, well drained

Do not use mixer. Grease & flour pan well. Place waxed paper in bottom of pan. Beat eggs; stir in oil, sugar and vanilla. Add zucchini and stir well. Combine dry ingredients and add to mixture. Add pineapple. Combine nuts, dates, raisins and stir well. Pour into a greased, floured 10" tube pan. Bake at 325° for 1 hour and 15 minutes, or until done. Cool in pan 10 minutes, then go around sides of pan with a flat knife. Invert on wire rack to cool. Cake is very moist and can be frozen well.

## OLD FASHIONED FRUIT CAKE

Nezzie Buchanan

- |                        |                                     |
|------------------------|-------------------------------------|
| 2 C. sugar             | ½ t. soda                           |
| 1 C. butter            | 1½ t. cinnamon                      |
| 6 eggs                 | 1-15 oz. box raisins                |
| 3 T. brandy flavoring  | ¼ lb. candled cherries,<br>chopped  |
| 1 C. honey, divided    | ¾ lb. candled pineapple,<br>chopped |
| 4 C. all purpose flour | 1-1½ lb. pecan halves               |
| 1 T. baking powder     |                                     |
| 1 t. salt              |                                     |

Cream butter and sugar. Add eggs, flavoring, and ¾ C. honey. Sift dry ingredients together, add fruits and nuts. Stir until fruit is well coated with flour. Combine with creamed mixture. Stir until well mixed. Pour into 2 greased and floured loaf pans. Bake at 275° for 2¼ hours. Take out of oven and spoon remaining ¼ C. of honey over loaves. Return to oven for 15 minutes. Let cool on rack for 15 minutes. Remove from pans. Wrap and store. Yields 2-3lb. loaves. Can be stored in freezer for 6 months.

## PINEAPPLE CARROT CAKE

Gin Moore

- |                         |  |
|-------------------------|--|
| 2 C. sifted plain flour | 1-8¼ oz. can drained, crushed<br>pineapple |
| 1 t. baking powder      | 1¼ C. granulated sugar                     |
| 1 t. vanilla            | 2 C. shredded carrots                      |
| 1 t. salt               | 3 eggs                                     |
| 2 t. cinnamon           | 1 C. vegetable oil                         |
| 1 C. flaked coconut     | 1 C. chopped walnuts                       |
| 2 t. baking soda        |  |

Grease and flour a 13x9x2 pan. Sift flour, baking soda and salt and cinnamon in large bowl. Make a well in the center and add sugar, oil, eggs and vanilla; beat with wooden spoon until smooth. Stir in carrots, coconut, walnuts and pineapple until blended. Pour into cake pan and bake in 350° for 45 minutes or until center springs back when pressed. Cool and ice.

## CHRISTMAS CAKE

Virginia Helms and Bernice Nelson

- |                   |                         |
|-------------------|-------------------------|
| 1 C. butter       | 1½ C. pecans            |
| 1½ C. sugar       | 1½ C. walnuts           |
| 5 eggs            | 1 lb. candld cherries   |
| 2 C. sifted flour | 4 oz. can flake coconut |

Cream butter and sugar. Add eggs, one at a time, beating after each. Add flour, then nuts. Add cherries which have been cut in half. Add coconut. Pour into greased tube pan lined in bottom with brown paper. Bake for 3 hours and 15 minutes at 250°.

## **JAPANESE FRUIT CAKE**

Geneva Gibson

**2 stick butter or margarine**  
**2 C. sugar**  
**5 eggs**  
**3 C. flour, all purpose**  
**1 C. milk**

**1 t. vanilla**  
**1 C. nuts**  
**1 C. pineapple, drained**  
**1 C. raisins**  
**1 t. allspice**

Heat oven to 350°. Cook 25-35 minutes. Cream butter and sugar together until fluffy. Beat eggs in thoroughly, one at a time. Mix flour into creamed mixture alternately with milk and vanilla. Divide batter in ½. Add in one part of batter 1 C. nuts, 1 C. pineapple, 1 C. raisins and 1 t. allspice. Pour in remaining pan. Bake and when cool put together with Japanese fruit filling. **Filling:**

**2 C. sugar**  
**2 T. Corn starch**  
**1 coconut, approx. 2 C.**

**1 lemon juice and grated rind**  
**juice of pineapple and water to**  
**make 2 C.**

Cook over low heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Add lemon rind. Cool. Stir in coconut. Place on top of cake and between layers. We eat it just like this, but you can make a seven minute icing for sides if you want.

## **RED VELVET CAKE**

Pat Carpenter

**½ C. Crisco**  
**2 eggs**  
**1½ C. sugar**  
**2 oz. red coloring**  
**¼ t. salt**  
**2¼ C. cake flour**

**1 C. buttermilk**  
**1 t. soda**  
**1 T. vinegar**  
**1 T. vanilla**  
**2 T. cocoa**

Cream Crisco and sugar, eggs, and coloring. Mix cocoa into paste in a cup. Add preceding. Add vanilla. Pour buttermilk into cup. Stir well. Add to flour and salt alternately with milk. Add soda and vinegar. Mix well. Bake at 350° for 25 minutes. **Icing:**

**2 stick margarine**  
**1 t. vanilla**

**1 C. sugar**

Cook following until thick and creamy:

**3 T. cornstarch**

**1 C. water**

Cool water and starch; mix and add to creamy base. Beat well like whipped cream, using mixer if desired.



## QUICK CHOCOLATE CAKE

Cora Carter

2 C. flour  
2 C. sugar  
1 C. water  
1 C. oil, brand you prefer  
1 stick butter

4 T. cocoa  
½ C. buttermilk  
2 eggs  
1 t. soda  
dash salt

Mix flour and sugar in bowl. Mix in boiler water, oil, butter, and 4 T. cocoa. Boil one minute, pour over flour and sugar. Add buttermilk, eggs, soda, and salt. Bake in large pan which has been greased and floured (does not work in layer cake) for 30 minutes or until firm at 350°. Icing:

4 T. milk  
4 T. cocoa  
1 stick butter  
1 t. vanilla

Bring to a boil and add 1 box confectioners sugar. Spread on hot cake.

## FRESH APPLE CAKE

Janelle Long

2 C. sugar  
1½ C. oil  
2 eggs, well beaten  
2 t. vanilla  
3 C. flour  
1½ t. soda  
1 t. salt

½ t. cinnamon  
½ t. nutmeg  
½ t. cloves  
1 C. pecans, chopped  
3 C. unpeeled apples,  
finely chopped

Beat together sugar, oil, eggs, and vanilla. Sift all dry ingredients together and add to sugar and oil mixture. Mix well. Add apples and pecans. Mix until well distributed in batter. Bake in greased and floured 9x13 pan at 325° for 55 minutes. Removed from oven and pour buttermilk glaze over hot cake. **Buttermilk Glaze:**

1 C. sugar  
½ C. buttermilk  
½ t. soda

1 T. white Karo  
1 stick margarine  
½ t. vanilla

Mix in large pot and boil for 2-3 minutes. Punch holes in hot cake with a fork and pour glaze over it.

## GOOEY CAKE

Judith Bryant

1 stick margarine  
1 box German chocolate  
cake mix  
8 oz. cream cheese

2 eggs  
1 box powdered sugar  
1 t. vanilla  
1½ C. chopped pecans

Melt margarine. Add to cake mix. Beat one egg and stir into mixture until stiff. Spray glass dish (9x13) with Pam. Spread evenly over dish and spread nuts over this. Mix cream cheese with one egg and powdered sugar. Pour on top of pecans. Bake 45 minutes at 350°.

## DATE CAKE

Zelda DeCristoforo

- |                       |              |
|-----------------------|--------------|
| 1 C. boiling water    | 1 egg        |
| 1 C. cut up dates     | 1½ C. flour  |
| 1 t. soda             | 1 t. vanilla |
| 1 C. sugar            | ½ C. pecans  |
| 3 T. shortening, oleo |              |

Mix boiling water, cut up dates, and soda. Let stand while preparing. Combine ingredients, then beat in date mix at slow speed, (thin batter). Bake in greased pan 12x8" for 25 minutes at 375°. **Buttermilk Icing:**

- |                 |              |
|-----------------|--------------|
| 1 C. sugar      | ¼ C. oleo    |
| ½ C. buttermilk | ½ t. vanilla |
| ½ t. soda       |              |

Combine all ingredients and let boil for 2 minutes. Pour on hot cake. Make icing while cake is baking. Let cool for about 5 minutes.

## HUMMINGBIRD CAKE

Glendred Griffin

- |                  |                               |
|------------------|-------------------------------|
| 3 C. plain flour | 1½ C. Crisco oil              |
| 1 t. soda        | 2 C. chopped bananas          |
| 2 C. sugar       | 1 C. nuts, walnuts            |
| 1 t. salt        | 1 small can crushed pineapple |
| 1 t. cinnamon    | 1½ t. vanilla                 |
| 3 eggs, beaten   |                               |

Mix above ingredients with fork until moist and all flour has been worked in. Pour into a greased and floured tube pan. Bake 1 hour and 20 minutes at 325°. Remove pan from oven and cool on rack. When cool, frost with cream cheese frosting. **Frosting:**

- |                            |                           |
|----------------------------|---------------------------|
| 1-8 oz. cream cheese       | 1 box confectioners sugar |
| 1 stick softened margarine | 1 t. vanilla              |

Soften cream cheese and margarine. Beat until fluffy. Add sugar and vanilla. Keep cake refrigerated.

## 1-2-3-4 CAKE

Dot Rutledge

- |  |                        |
|--|------------------------|
| 1 C. shortening (or use ½ C. shortening and ½ C. oleo) | 1 C. milk              |
| 2 C. sugar   | 1 t. baking powder     |
| 3 C. all purpose flour                                 | ½ t. vanilla flavoring |
| 4 eggs   | ½ t. lemon flavoring   |

Beat shortening and sugar until light and fluffy. Add flour alternately with milk. Then beat in the flavorings. (For chocolate pound cake use ¼ C. cocoa). A little mace gives it a different flavor also. Bake 350° for about an hour.

## LEMON CHEESE CAKE

Virginia Helms

**¼ C. crushed graham cracker  
crumbs**  
**¼ C. sugar**  
**¼ C. melted butter**  
**1-8 oz. pkg. cream cheese**  
**2 T. soft butter**

**3 eggs**  
**3 T. flour**  
**1 C. sugar**  
**½ C. lemon juice**  
**2 T. grated lemon rind**  
**¾ C. milk**

Mix graham cracker crumbs, ¼ C. sugar and ¼ C. melted butter. Mix together and press into a 9" pie pan. Chill well so it won't crumble. Mix softened cream cheese with 2 T. soft butter and cream. Add eggs one at a time and beat until fluffy. Sift flour with 1 C. sugar and add to creamed mixture. Mix well. Add lemon juice, lemon rind and milk. Blend together. Pour mixture into chilled crust. Bake in a 350° oven until set and golden brown. 45-50 minutes. Cool and chill. Serve as is or top dessert with a strawberry glaze. **Strawberry Glaze:**

**1-10 oz. pkg. frozen  
strawberries, thawed and  
drained (save juice)**

**2-5 T. sugar, depending on  
sweetness of berries**  
**1 T. corn starch**

Blend strawberry juice with sugar and cornstarch. Bring to a boil over medium heat. Stirring constantly until thickened. Add berries and bring to a boil again. Cool and spoon over top of cheese cake.

## CHESS CAKE

Maxie King

**1 box (2 layer) yellow cake mix**  
**1 egg, beaten**  
**1 stick butter, melted**

**3 eggs**  
**1 box powdered sugar**  
**8 oz. cream cheese**

Mix cake mix, beaten egg, and melted butter. Pat into greased and floured 9x13 dish. Beat the 3 eggs, add powdered sugar and cream cheese. Beat well and pour over cake mix mixture. Bake at 350° for 35-40 minutes. NOTE: You can tell if cake is done by moving rack, if cake is not done it will "shake" in the middle. Top will "fall" as it cools.

## PLUM GOOD CAKE

Dot Rutledge

**2 C. self-rising flour**  
**1 C. sugar**  
**1 t. each cinnamon and cloves**  
**1 C. oil**

**3 eggs or egg substitute**  
**2 small or one large jar strained  
plums (baby food)**  
**1 C. chopped nuts**

Put all ingredients in a bowl. Mix 3 minutes on low speed. Bake in greased Bundt pan 50 minutes at 350°. Cool 10 minutes and remove from pan. **Glaze:** 1 C. confectioners sugar, juice of 1 lemon. Mix until smooth and pour over cake while it is still warm.

## CHOCOLATE ECLAIR CAKE

Janelle Long

- |   |                          |
|---|--------------------------|
| <b>1 box graham crackers</b>                  | <b>4 C. milk</b>         |
| <b>2 boxes French vanilla instant pudding</b> | <b>1 large Cool Whip</b> |

Mix pudding with milk until thick. Add Cool Whip. Mix together until well blended. Layer a 9x13 pan with graham crackers. Cover with ½ pudding mix, another layer of crackers and remaining pudding mix. Top with graham crackers. Refrigerate. **Chocolate Topping:**

- |                   |                     |
|-------------------|---------------------|
| <b>⅓ C. cocoa</b> | <b>1 t. vanilla</b> |
| <b>1 C. sugar</b> | <b>¼ margarine</b>  |
| <b>¼ C. milk</b>  |                     |

Boil cocoa, sugar, and milk for 1 minute. Add vanilla and margarine. Let set until cool. Beat until thickened and loses glossy appearance. Pour over graham cracker top. NOTE: I usually make topping first so it can cool while preparing cake mixture.

## 14-CARAT CAKE

Janelle Long

- |  |  |
|--|--|
| <b>2 C. plain flour</b>                    | <b>2 C. sugar</b>                          |
| <b>2 t. baking powder</b>                  | <b>½ C. chopped walnuts</b>                |
| <b>1½ t. soda</b>                          | <b>1½ C. oil</b>                           |
| <b>1½ t. salt</b>                          | <b>4 eggs</b>                              |
| <b>2 t. cinnamon</b>                       | <b>2 C. finely shredded, pared carrots</b> |
| <b>1-8½ oz. crushed pineapple, drained</b> | <b>1-3½ oz. can coconut</b>                |

Sift together flour, baking powder, soda, salt and cinnamon in mixing bowl. Add sugar, oil and eggs. Beat at medium speed 1 minute. Stir in carrots, pineapple, walnuts and coconut. Turn into 3 greased and floured 9" cake pans. Bake at 350° for 40 minutes or until cake tests done. Cool in pans on racks for 10 minutes. Remove from pans and finish cooling on racks. Serves 12. Prepare cream cheese frosting.  
**Cream cheese frosting:**

- |  |  |
|--|--|
| <b>½ C. butter or margarine</b>            | <b>1 t. vanilla</b>                    |
| <b>1-8 oz. pkg. cream cheese, softened</b> | <b>1-1 lb. box confectioners sugar</b> |

Cream together butter, cream cheese and vanilla in bowl. Beat at medium speed of mixer. Gradually add confectioners sugar, beating until smooth and creamy. If mixture is too thick to spread, add a little milk. Frost between layers and top and sides of cake.



## RED BEET CHOCOLATE CAKE

Dot Rutledge

1¼ C. sifted all purpose flour  
1½ t. baking soda  
½ t. salt  
1½ C. sugar  
3 eggs  
1 t. vanilla

1 C. cooking oil  
1½ C. pureed cooked beets  
2 oz. unsweetened chocolate  
(melted and cooled)  
sifted confectioners sugar

Sift together flour, baking soda and salt; set aside. Combine sugar, eggs and oil in mixing bowl. Beat with electric mixer at medium speed 2 minutes. Beat in beets, chocolate and vanilla. Gradually add dry ingredients, beating well after each addition. Pour into greased 13x9x2" pan or layer pans. Bake at 350° for 25 minutes or until cake tests done. Cool. Let stand overnight to improve flavor. Sprinkle with confectioners sugar.

## VANILLA WAFER CAKE

Alva Rice

1 C. butter or margarine  
2 C. sugar  
6 eggs  
1-12 oz. box vanilla wafers,  
crushed

1-7 oz. pkg. flaked coconut  
1 C. chopped pecans  
½ C. milk

Cream butter or margarine and sugar, beat until smooth. Add eggs one at a time, beating well after each one. Add vanilla wafer crumbs. Add milk, coconut, pecans and vanilla flavoring. Pour into a well greased and floured tube pan. Bake for 1½ hour at 350-375°.

## HERSHEY'S SYRUP CAKE

Leslie Smith

1 C. sugar  
1 stick margarine  
4 eggs  
1 C. plain flour

1 t. baking soda  
1 pinch salt  
1 t. vanilla  
1-16 oz. can Hershey's syrup

Mix above ingredients together, pour into a 9x13" pan. Bake at 350° for 35-45 minutes. Over medium heat cook 1 C. sugar, 1 stick margarine and 1-3 oz. can evaporated milk for about 1 minute. Add ½ C. chocolate chips and 1 C. chopped pecans. Pour over hot cake and refrigerate for at least 2 hours.



## **"THAT" CHOCOLATE CAKE**

Zelda DeCristoforo

**2 C. sugar**  
**2 C. flour**  
**1 stick oleo**  
**½ C. Crisco**  
**4 T. cocoa**

**1 C. water**  
**½ C. buttermilk**  
**1 t. soda**  
**2 eggs**  
**1 t. vanilla**

Mix flour and sugar in large container. Bring to a boil oleo, Crisco, cocoa and water and pour over sugar and flour mixture. Add buttermilk, soda, eggs, and vanilla. Pour mixture into a greased and floured 9x13" pan and bake at 400° for 25 minutes. Pour frosting over cake while hot.  
**Frosting:**

**1 stick oleo**  
**4 T. cocoa**  
**6 T. milk**

**1 box confectioners sugar**  
**1 t. vanilla**

Bring to a boil, beat until smooth. Pour over cake while hot.

## **PEANUT BUTTER CANDY**

Beverly Doyle

**2 C. peanut butter, crunchy or smooth**  
**½ C. plus 1 T. butter, melted and divided**

**2¾ C. powdered sugar**  
**12 oz. chocolate chips**

Stir together peanut butter, ½ C. melted butter and powdered sugar. Press mixture in bottom of 9x13" pan. Melt chocolate chips with remaining butter. Spread on top of peanut butter mixture. Refrigerate for 10 minutes. Store at room temperature. Cut into small squares.

## **MARTHA WASHINGTON CANDY OR (CHOCOLATE COVERED CHERRIES)**

Barbara Long

**1 can Eagle brand milk**  
**2 lb. confectioners sugar**  
**¼ lb. butter or margarine**  
**1 T. vanilla**

**1 qt. pecans, broken**  
**24 maraschino cherries, drained and quartered**

Cream butter. Add sugar, milk and vanilla. Mix with hands if can't use spoon. Gradually add cherries and pecans. Chill in refrigerator until hard enough to handle. Roll in balls and let harden in refrigerator. Melt 1 pkg. semi-sweet chocolate and ¼ block paraffin in double boiler. Dip balls to cover. Place on waxed paper to cool. Place in covered container.

## **BASIC PASTRY**

Judy Poole

**1½ C. all purpose flour**  
**½ C. shortening**

**½ t. salt**  
**3-4 T. cold water**

Combine flour and salt; cut in shortening with pastry blender until mixture resembles coarse meal. With a fork, stir in enough cold water to moisten dry ingredients. Shape into ball and roll dough to ¼" thickness. Bake at 425° for 12-15 minutes.

## **PEANUT BUTTER COOKIES**

Elma Helms

**½ C. margarine**  
**½ C. granulated sugar**  
**½ C. packed brown sugar**  
**½ t. vanilla**

**1 egg**  
**1 C. peanut butter**  
**1½ C. self-rising flour**

Cream together the peanut butter, margarine and sugars until light and fluffy. Add vanilla and egg and beat well. Add flour and mix thoroughly. Shape into 1" balls and place about 2" apart on cookie sheet. Flatten with fork in criss cross pattern. Bake in 375° oven for 10-12 minutes.

## **ORANGE NO-BAKE COOKIES**

Grace Glover

**1-12 oz. box vanilla wafers,**  
**crushed**  
**1 C. powdered sugar, sifted**  
**¾ C. chopped pecans**

**¼ C. melted butter**  
**1-6 oz. can frozen orange juice,**  
**thawed**  
**½ C. shredded coconut**

Combine vanilla wafer crumbs with 1 C. powdered sugar, the nuts, butter, juice and coconut, blending well. Shape mixture into small balls. Roll balls in additional sugar. Freeze on cookie sheet until about 10 minutes before serving. Makes 40 cookies.

## **COWBOY COOKIES**

Janelle Long

**1 C. butter or margarine**  
**2 C. plain flour**  
**1 C. white sugar**  
**1 C. brown sugar**  
**2 C. uncooked oatmeal**  
**½ t. salt**

**1 t. soda**  
**2 eggs**  
**1 t. vanilla**  
**1 pkg. chocolate chips, 6 oz.**  
**1 C. each raisins, nuts, and**  
**coconut, optional**

Blend butter until soft. Add salt and vanilla. Add white sugar and eggs one at a time. Mix well. Add brown sugar. Add flour and soda. Mix oatmeal and other ingredients. Drop by teaspoonfuls 2" apart onto greased cookie sheet. Bake at 350° 10-12 minutes or until browned. Cool on cookie sheet for 2 minutes. Remove to paper towel to cool completely. Recipe can be doubled. Yield 2 dz. cookies.

## **STIR 'N' DROP SUGAR COOKIES**

Dot Godfrey

2 eggs  
2/3 C. cooking oil  
2 t. vanilla  
1 t. grated lemon rind

3/4 C. sugar  
2 C. sifted plain flour  
2 t. baking powder  
1/2 t. salt.

Heat oven to 400° and use ungreased baking sheet. Drop batter with tsp. 2" apart. Bake 8-10 minutes. 1. Beat eggs with fork until well blended. 2. Stir in oil, vanilla, and lemon rind. 3. Blend in sugar until mixture thickens. 4. Sift together flour, baking powder, and salt. Stir into oil mixture. After baking, remove immediately from baking sheet.

## **CHRISTMAS COOKIES (SIMPLE)**

Barbara Long

1/2 C. butter  
2 T. sugar  
1 t. vanilla

1 C. nuts  
1 C. cake flour

Blend butter and sugar. Add vanilla, nuts, and cake flour. Mix well. Cut out with cookie cutter. Cook 30 minutes at 300°. Roll in confectioners sugar after cool.

## **RICE CRISPY COCONUT BALL COOKIES**

Barbara Long

1 C. sugar  
1 egg  
1 C. chopped dates  
1 stick oleo

3 C. rice crisps  
1/2 t. almond flavoring  
1/2 C. chopped nuts

Cook sugar, egg, dates, and oleo for 10 minutes, stirring constantly. Removed from heat and add rice crisps, almond flavoring, and nuts. Roll into balls and then roll in grated coconut (colored if desired).

## **YUMMY POTPOURRI COOKIES**

Dot Rutledge

1 C. each white sugar, brown sugar, oleo and oil  
1 egg  
1 t. each salt, vanilla, cream of tartar and soda

3 1/2 C. flour  
1 C. each raw oatmeal, coconut, Rice Krisps, and chopped nuts

Mix in order given. Drop by teaspoonsful onto baking sheets. Bake 12 minutes at 350°.

## DATE OATMEAL COOKIES

Dot Lee

1 C. sugar  
1 C. brown sugar  
1 C. shortening  
2 C. Minute oats  
2 eggs  
1-8 oz. box dates, diced  
1 t. vanilla

2 C. flour  
1 t. salt  
1 t. baking powder  
1 t. soda  
1 C. chopped nuts  
¼ C. raisins

Cream sugar and shortening; add eggs. Beat well. Sift flour, salt, baking powder, and soda. Add gradually to sugar, shortening, and egg mixture. Add other ingredients 1 at a time, mixing well. Bake at 350° for 8-10 minutes.

## FROZEN FRUIT CUPS

Faye L. Helms

1 pt. sour cream  
1-8 oz. can crushed pineapple  
and juice  
2 medium bananas, cubed  
or crushed  
1 T. lemon juice  
1 can fruit cocktail, drained

sm. bottle chopped maraschino  
cherries  
½ C. pecans, chopped  
¼ C. sugar  
½ bag miniature  
Kraft marshmallows

Mix all ingredients. Spoon into paper muffin cups and set in muffin tins. Put in freezer until frozen. Remove from muffin tins and store in plastic bag in freezer. Nice treat for children on summer days.

## (STRAWBERRY) RUBY RED APPLES

Carol Poole

1-3 oz. strawberry gelatin  
½ C. sugar

1 C. water

Mix in sauce pan; sugar, water, and gelatin. Peel and quarter 5 cooking apples. Precook in above mixture until tender. Put into a casserole and bake about 20 minutes at 325°. May be topped with chopped nuts. Freezes nicely.

## CHEWIES

Marjorie Glass-A Family Favorite!

1 stick butter  
1 box light brown sugar  
2 eggs  
2 C. flour

2 t. baking powder  
½ t. salt  
1 t. vanilla  
nuts

Mix above ingredients and pour into 9x13" pan. Batter will be very thick. Bake at 350° for 25-30 minutes.

## **STRAWBERRY PIZZA**

Dot Lee

### **First layer:**

**1½ C. plain flour**

**1 C. margarine, room temp.**

**½ C. brown sugar**

**½ C. chopped pecans, optional**

Blend well. Spread on large pizza pan. Bake at 400° for 10-15 minutes. Cool.

### **Second layer:**

**8 oz. cream cheese, room temp.**

**9 oz. Cool Whip**

**1 C. sifted powdered sugar**

Spread on cooled first layer. Top with 3rd layer.

### **Thlrd layer:**

**3 oz. strawberry Jello**

**4 T. cornstarch**

**1 C. water**

**½ C. sugar**

**4 C. sliced strawberries**

Mix jello, sugar and ½ of water. Dissolve corn starch in other ½ of water. Cook until thick. Cool. Add berries.

## **STRAWBERRY SAUCE**

Janelle Long

**12 oz. frozen strawberries, or  
raspberries**

**½ C. orange juice**

**¼ C. sugar**

Place all ingredients in blender. Blend until berries are ground fine. Refrigerate. Makes 2 cups. Serve on cheesecake, ice cream, pound cake, etc.

## **LEMON LUSH**

Janelle Long

**½ C. butter, softened**

**1 C. flour, plain**

**¼ C. chopped nuts**

**1-8 oz. cream cheese, softened**

**1 C. confectioners sugar**

**1-9 oz. whipped topping**

**2-3 oz. lemon Instant pudding**

**3 C. milk**

**nuts for topping**

Mix butter, flour and nuts together like a pie crust. Press into 9x13" pan. Bake at 350° for 15-20 minutes. Remove from oven and cool. Mix cream cheese and confectioners sugar. When smooth add 1 C. whipped topping. Pour over cooled crust. Mix pudding and milk. Beat until thick. Pour over cheese mixture. Frost with remaining whipped topping and sprinkle with chopped nuts.



## CHEESE DATE FOLDOVERS

Gerry McCoy

**½ C. margarine**  
**1 C. grated sharp American**  
**cheese**  
**1½ C. sifted flour**

**¼ t. salt**  
**2 T. water**  
**1 recipe date filling**

Cream butter and cheese until light. Sift flour and salt together, blend into creamed mixture. Add water and mix well. Chill 4-5 hours. **Date filling:** Combine one package chopped pitted dates, ½ C. brown sugar, and ¼ C. water. Cook over medium heat, stirring occasionally, till the consistency of jam. Cool. Roll dough to ⅛" on well floured board. Cut with 2¾" biscuit cutter. Place 1½ t. filling on half of each circle. Fold in half and seal edges with tines of fork. Bake on ungreased baking sheet at 375° for 8-10 minutes. Cool slightly, then remove from pan. Makes 2½ dozen. (They will not get brown). I put one half pecan on top of filling before folding over. You can use ½ English walnut.

## LEMON BISQUE

Judy Perryman

**1-12 oz. can Carnation**  
**evaporated milk**  
**1-3 oz. lemon jello**  
**2 T. sugar, or more to taste**

**1 box vanilla wafers, crushed**  
**(save 1 C. for garnishing top)**  
**juice of 1 lemon, or more**

Thoroughly chill can of milk. (Place in refrigerator night before mixing bisque). Make jello according to pkg. directions. Refrigerate until it begins to gel. Squeeze juice from lemon. Pour milk into mixer bowl and whip until it almost forms peak. (Will make large bowl almost full). Add sugar, lemon juice and jello. Stir well. Put vanilla wafer crumbs in bottom of pyrex dish. Pour mixture over crumbs. Sprinkle crumbs on top. Refrigerate.

## CHOCOLATE CHERRY BARS

Faye L. Helms

**1 pkg. fudge cake mix**  
**1 can pie cherries**  
**2 eggs**  
**1 t. almond extract, or vanilla**

**icing:**  
**1 C. sugar**  
**5 T. butter, or margarine**  
**½ C. milk**  
**1-6 oz. pkg. semi-sweet**  
**chocolate bits**

Grease and flour 9x13" pan (and a loaf pan if you don't want too thick). Mix cake mix, cherries, eggs and flavoring by hand and pour in pans. Bake 25 minutes at 350°. **Icing:** Bring the first 3 ingredients to a boil. Boil for 1 minute, stirring constantly. Add chocolate chips. Blend till smooth. Pour over warm cake. Cake does best when left in refrigerator.

## PEANUT BUTTER DELIGHTS

Janelle Long

**2 C. sugar**  
**3 T. cocoa**  
**1 T. vanilla**  
**1 T. white Karo syrup**  
**1 stick margarine**

**½ C. milk**  
**1 C. peanut butter (creamy or crunchy)**  
**3 C. uncooked oatmeal**

Mix first 6 ingredients together in large sauce pan. Bring to boil. Boil 1 minute, stirring constantly. Remove from heat and add peanut butter. Stir until peanut butter is blended in and mixture is smooth. Add 3 C. oatmeal. Mix well until all oatmeal is well covered with chocolate mixture. Drop by teaspoon onto waxed paper (or foil). Let set until cold and firm. Store in airtight container.

## BREAD PUDDING

Virginia Helms

**3 C. milk**  
**3 eggs, slightly beaten**  
**3 C. toasted bread cubes**  
**½ C. sugar**  
**¼ C. melted butter**

**1 T. grated lemon rind**  
**¼ t. salt**  
**½ C. seedless raisins**  
**grated nutmeg**  
**lemon sauce (recipe follows)**

Combine milk and eggs. Pour over bread; stir in sugar, butter, lemon rind, salt, and raisins. Turn mixture into a greased 2-qt. baking dish. Sprinkle with nutmeg. Place dish in a shallow pan. Pour hot water around dish to depth of 1 inch. Bake at 350° for 50-55 minutes, or until a knife inserted in center comes out clean. Serve warm or cold with lemon sauce. Makes 6-8 servings. **Lemon sauce:**

**⅓ C. sugar**  
**1 T. corn starch**  
**1 C. water**

**2 T. butter**  
**½ t. grated lemon rind**  
**2 T. lemon juice**

In a small saucepan, blend sugar and corn starch with water, stirring until smooth. Bring to boil over medium heat, stirring constantly. Cook 2 minutes. Stir in butter, lemon rind and juice. Serve warm over bread pudding. Makes about 1 cup sauce.

## CRANBERRY-OATMEAL DELIGHT

Alva Rice

**1-16 oz. can whole cranberry sauce**  
**1½ C. chopped cooking apples**  
**1 C. regular oats, uncooked**  
**¼ C. all purpose flour**

**½ C. packed brown sugar**  
**¼ C. melted butter**  
**1 t. salt**  
**½ C. chopped pecans**

Combine sauce and apples. Spoon into buttered baking dish. Combine rest of ingredients and spread over cranberry mixture. Bake at 350° for 50 minutes.

## LEMON BARS

Frances Ennis

### Base:

2 sticks margarine  
2 C. flour  
½ C. sugar  
¼ t. salt

### Filling:

4 eggs  
2 C. sugar  
4 T. flour  
½ t. baking powder  
7 T. lemon juice

Base: Cut together margarine, flour, sugar, & salt. Press into a 9x12" pan. Bake 20 minutes in moderate oven. Filling: Mix by hand 4 eggs, sugar, flour, baking powder, & lemon juice. Pour over base. Return to oven. Bake about 1 hour more. Sprinkle with powdered sugar. Cool and cut into squares.

## FANCY GRAHAMS

Alva Rice

24 graham crackers  
1 stick butter, melted

2 C. brown sugar  
1 C. chopped nuts

Make a single layer of crackers on a greased cookie sheet. Combine butter, sugar, and nuts. Spread over crackers. Bake at 350° for 12 minutes. Cool and lift from pan. Break into halves, if desired. Yields: 24 whole pieces.

## GRAHAM CRACKER CUP CAKES

Faye L. Helms

¾ C. butter (or margarine)  
1½ C. sugar  
5 egg yolks  
3 t. baking powder  
1 box graham cracker crumbs  
1½ C. milk

1½ t. vanilla  
1½ C. pecans, chopped  
1½ C. white raisins  
1 large bottle maraschino  
cherries  
5 egg white, slightly beaten

Cream butter and sugar. Add egg yolks. Beat in one at a time. Add baking powder. Add milk and graham cracker crumbs, alternately. Add vanilla flavoring. Add cherries, chopped nuts, and raisins (mix raisins with a little flour before adding). Fold in stiffly beaten egg whites. Fill paper muffin cups ¾ full. Set in muffin tins and bake approximately 15 minutes or until done at 350°. Makes about 36. (Can be iced if desired with favorite chocolate icing).

## CHERRIES IN THE SNOW

Dot Rutledge

1-8 oz. pkg. cream cheese  
1 C. confectioners sugar  
large container Cool Whip

cherry pie filling  
angel cake

Cream sugar and cream cheese together. Add Cool Whip. Break cake into bite-size pieces and line a 9x13" pan or dish. Spread w/cream cheese mixture. Top w/cherry pie filling. Sprinkle with coconut if desired.

## **BLACK EYED SUSAN**

Barbara Long

**1 lb. sharp cheese, grated**  
**3 C. plain flour**  
**½ lb. butter or margarine**  
**1 t. salt**

**dash red pepper**  
**1 large pkg. pitted dates**  
**½ lb. pecan halves**  
**confectioners sugar**

Cream cheese, flour, butter, salt, and pepper as for a pie crust. Roll out, being careful to get thin enough. Cut out with biscuit cutter. Stuff date with pecan half and place on each round, fold over and press edges together. Place on cookie sheet and bake at 350° until done (not brown). When slightly cool, sift confectioners sugar over each. Store in covered container.

## **PUMPKIN CRISP**

June Keathley

**1 lg. can pumpkin**  
**1 lg. can evaporated milk**  
**3 eggs**  
**1 C. copped nuts**  
**¾ C. sugar**

**2 sticks melted and cooled**  
**margarine**  
**½ t. cinnamon, mace, and your**  
**favorite spices**  
**1 box yellow cake mix**

Line bottom and sides of 9x13" pan with waxed paper. Mix pumpkin, milk, sugar, eggs, and spices together and pour into pan. Pour dry cake mix over mixture. Pat nuts onto mix evenly. Spoon melted and cooled butter over nuts. Bake at 350° for 50-60 minutes. Invert onto tray and peel off waxed paper. Mix frosting: 8 oz. cream cheese, ¾ C. Cool Whip, ½ C. powdered sugar. Spread over base mixture and refrigerate.

## **PECAN CHEWIES (BROWNIES)**

Frances Jameson

**1 C. sugar**  
**1 C. brown sugar**  
**1 stick margarine**  
**2 beaten eggs**  
**2 C. sifted all purpose flour**

**1 t. baking powder**  
**1 t. vanilla flavoring**  
**1 C. finely chopped nuts or**  
**pecans**

Heat sugars and margarine together. Remove from heat and add rest of ingredients. Spoon batter into a greased and lightly floured 15x10x1" pan. The batter will be thick and hard to spread. Bake at 350° (preheated) for 25 minutes. Note: make sure your margarine is the good for baking kind.



## CHOCOLATE LOVERS DELIGHT

Gerry McCoy

1-18¼ oz. chocolate fudge cake  
mix  
1-6 oz. pkg. Instant chocolate  
pudding mix

1-12 oz. ctn thawed, frozen  
whipped topping  
6 Heath candy bars, (1.4 oz.  
ea.), crushed

Bake cake according to directions. Cool. Prepare pudding according to directions and set aside. Crumble cake, reserving ½ C. Place half of the remaining cake crumbs in bottom of 4½ or 5 qt. glass bowl, half of the pudding, half of the whipped topping and half of the crushed candy bars. Repeat the layers of cake, pudding, and whipped topping. Combine remaining crushed candy bars with reserved cake crumbs and sprinkle over top. Refrigerate 4-5 hours before serving. Yield: 8-10 servings.

## 7 MINUTE WHITE ICING

Dot Godfrey

1 unbeaten egg white  
7/8 C. sugar  
3 T. cold water

½ t. vanilla  
¼ t. baking powder

Put egg white, sugar, and water in top of double boiler. Place over boiling water. Beat with egg beater or electric hand mixer for 7 minutes or until thick. Take from burner, add flavoring and beat until thick and nearly cold. Add baking powder and continue to beat until thick enough to spread on cake.

## LEMON TARTS

Cora Carter

1 C. sugar  
2 eggs

1 stick plus 1 T. butter, melted  
juice and rind of 1 lemon

Stir sugar and eggs well, then add melted butter and lemon juice and grated rind of lemon. Pour mixture into unbaked pie crust in muffin tins. Bake at 325-350° for 20-30 minutes.

## CHERRY TARTS

Janelle Long

2 sticks margarine  
1½ C. sugar  
4 beaten eggs  
2 C. plain flour

1 t. vanilla  
1 t. lemon (or orange) flavoring  
1 can cherry pie filling

Cream margarine and sugar together. Add eggs, mix well. Add flavorings and flour. Spread batter in a greased and floured pan. (16½x10½x1") Mark batter with a knife into 24 or 28 squares. Spoon pie filling into center of each square. (I used a 9x13 pan). Bake at 350° 35-40 minutes or until golden. Sprinkle with powdered sugar. Cool before cutting into squares.



## **OLD FASHIONED RAISIN BARS**

Janelle Long

**1 C. seedless raisins**  
**½ C. water**  
**½ C. shortening**  
**1 C. sugar**  
**2 eggs**

**1 t. vanilla**  
**1¼ C. self-rising flour**  
**1 t. cinnamon**  
**¼ t. nutmeg**  
**1 C. chopped pecans**

Heat oven to 375°. Grease 9x13" pan. Boil raisins in ½ C. water for 5 minutes. Add shortening and stir until melted. Add sugar, eggs, and vanilla, mixing well. Blend in flour and spices. Stir in pecans. Spread in prepared pan. Bake at 375° for 15-20 minutes. While warm spread with frosting made of 2 C. confectioners sugar, ½ t. salt, ½ t. vanilla and 3 T. milk. Cool and cut into 24 bars.

## **WEIGHT WATCHERS DESSERT**

Edith Starnes

**1-8 oz. carton whipped topping**  
**1-12 oz. carton cottage cheese**  
**1 small pkg. orange jello**

**1-8 oz. can crushed pineapple,**  
**well drained**  
**1-11 oz. can mandarin oranges,**  
**well drained**

Mix whipped topping and jello. Add other ingredients and mix thoroughly. Refrigerate. For lower fat and calories use low fat topping and cottage cheese and sugar free jello.

## **CREAM CHEESE CUP CAKES**

Dottie Smith/Gladys Harris

**3-8 oz. cream cheese, softened**  
**1 C. sugar**  
**1½ t. vanilla**  
**5 eggs**

**2 T. sugar**  
**1 C. sour cream**  
**½ t. vanilla**

Use electric mixer. Combine cream cheese, sugar, and vanilla. Mix well. Add eggs, one at a time, beating well after each addition. Pour mixture into 24 paper cupcake holders (in muffin tins). Bake 45 minutes at 300°. Remove from oven. Cool 5 minutes. Top each one with a small amount of sour cream mixture. Return to oven and bake 5 more minutes.

## **GLAZED FRUIT**

Dottie Smith

**2-20 oz. cans pineapple**  
**2 small cans mandarin oranges**  
**1-20 oz. can sliced peaches**  
**1-20 oz. can sliced pears**  
**1 lg. pkg. of vanilla pudding,**  
**(not instant)**

**3-4 bananas, sliced**  
**¼-½ C. sliced maraschino**  
**cherries or 1 C. fresh**  
**strawberries**  
**2 C. reserved pineapple and**  
**mandarin orange juice**

Drain fruit well. Make pudding using juice instead of milk. Pour pudding over fruit while hot. Refrigerate overnight. Put in sliced bananas just before serving. This fruit combo keeps in refrigerator for a week.

# Cooking for a Crowd





## **CHILI BURGERS (SERVES 50)**

Johnnie Martin

**7½ lbs. ground beef  
1¼ qt. chopped onion  
1¼ qt. chopped celery, optional  
5 T. chili powder**

**10 cans condensed tomato  
soup, or sauce  
1 C. or more water**

In heavy skillet, brown meat well; reduce heat and add onions, celery, and chili powder. Cook until vegetables are tender. Add soup & water. Cook about 10 minutes to blend flavors. Stir occasionally. (This can be used on hot dogs as well as a mixture for buns).

## **TEA SYRUP (CONCENTRATE)**

Carroll Flowe

**6 C. sugar  
1 gallon water**

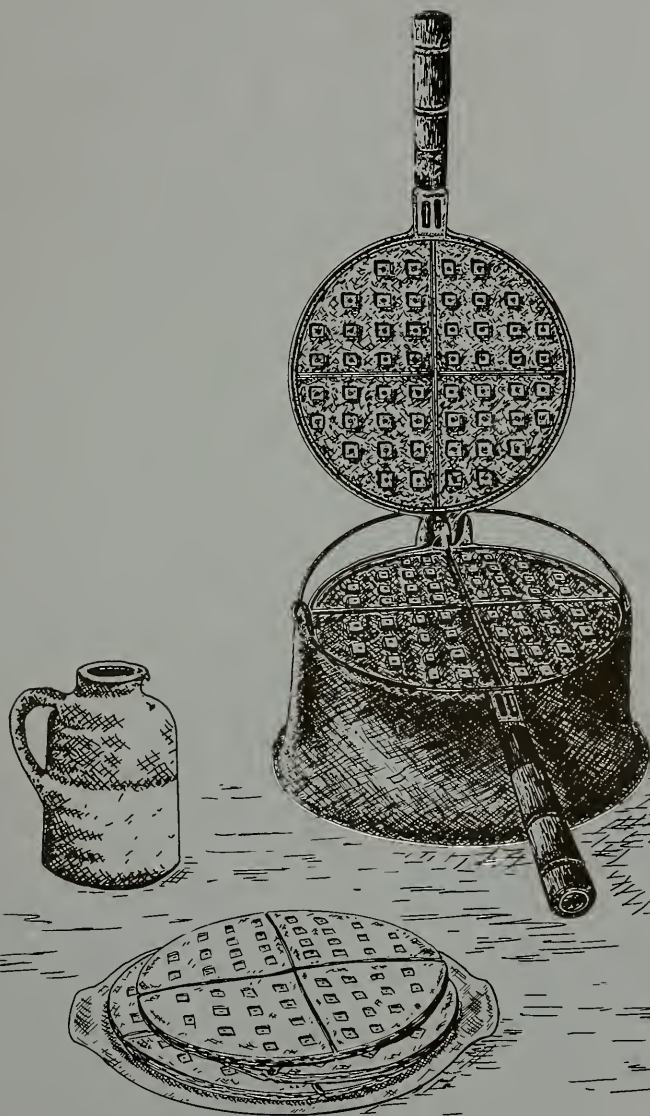
**12 family size tea bags**

Heat water to boiling. Add sugar and stir until completely dissolved. Bring back to hard boil. Remove from heat. Add tea bags. Steep for 20 minutes. To serve dilute syrup as follows: 1 part syrup to 4 parts water. Makes 1 gallon syrup. Will serve 75 or more. Can be kept in the refrigerator 3 weeks or more, or in the freezer indefinitely. A good way to freeze is to use ice cube pans to freeze it in. You can use just what you need that way, without thawing the whole container.





# Breads & Rolls





## BANANA NUT BREAD

Carolyn B. Vanderburg

1 C. sugar  
1 stick oleo or butter, melted  
4 bananas mashed fine  
2 C. sifted flour, sift before  
measuring  
1 t. baking powder

½ t. soda mixed in 4 T.  
buttermilk  
1 pinch of salt  
1 C. chopped nuts, optional,  
or at least ½ C.  
2 eggs

Beat eggs together, then add bananas, then butter, nuts, then sift flour, sugar, and salt together again. Mix liquid ingredients into flour mixture and bake in 300° oven for 50-60 minutes.

## BANANA NUT BREAD

Faye Helms

1 pkg. banana bread mix  
2 sm. ripe bananas, mashed

1 jar Smuckers walnut topping

Prepare mix according to pkg. directions. Add bananas. Add walnut topping. Grease and flour loaf pan or muffin tin. Bake at 350° until pick comes out clean. You can use a cooking spray on pans.

## BANANA NUT BREAD

Sarah Jordan

2 C. sifted flour, plain  
2 C. sugar  
1 t. soda  
1 t. salt

3-4 large ripe bananas, mashed  
2 whole eggs  
¼ C. vegetable oil  
1 C. chopped nuts

Mix all dry ingredients. Beat eggs and add to oil. Then add to dry ingredients. Add mashed bananas. Spray 2 loaf pans and fill ¾ full. Bake 1 hour at 325°. Remove at once and wrap in aluminum foil while still warm.

## BREAKFAST ROLLS

Nancy Hudson

butter  
1 C. walnuts or pecans,  
chopped  
1 pkg. frozen dinner rolls,  
(Rhodes)

1-3 oz. pkg. butterscotch  
pudding mix, not instant  
¼ C. butter  
½ C. brown sugar

Butter bundt cake pan heavily and cover the bottom with ¼ C. chopped nuts. Place frozen rolls around the pan and sprinkle with dry pudding mix. Combine butter and brown sugar and drizzle this mixture over the rolls and sprinkle with remaining nuts. Place in cold oven overnight. Remove pan from oven. Heat oven to 325°. Return pan to oven and bake for 30 minutes. Remove from oven and let rolls set in pan for 2 minutes. Invert onto serving plate.

## **BUTTERSCOTCH BANANA BREAD**

Johnnie Martin

3½ C. all purpose flour  
4 t. baking soda  
1½ t. ea. ground nutmeg and  
cinnamon  
1 t. salt  
2 C. mashed ripe bananas  
1½ C. sugar

½ C. margarine, melted  
2 eggs  
½ C. milk  
2¾ C. chopped pecans  
1-12 oz. pkg. butterscotch  
morsels

Preheat oven to 350°. Grease and flour 2 loaf pans (8x4 or 9x5). In large bowl combine first 5 ingredients. In large bowl, beat bananas, sugar, eggs, and margarine until mixture is creamy. Add flour mixture alternately with milk. Beat only to blend. Stir in 2 C. pecans and butterscotch morsels. Spoon batter into prepared pans. Sprinkle with remaining pecans. Bake for 60 minutes. Check after 35 minutes and if loaves are browning too fast, cover with foil and continue to cook. Cool in pan on wire rack for 15 minutes before removing from pan.

## **BANANA RAISIN MUFFINS**

Juanita Martin

1 egg, slightly beaten  
1½ small bananas, mashed  
¼ C. skim milk  
2 t. vegetable oil  
1 t. baking powder

½ t. ground cinnamon  
½ t. ground cloves  
¼ C. raisins  
¾ C. unsifted all purpose flour

Mix all the above ingredients. Stir just until flour is moistened. Fold in raisins. Spoon batter into six 2½" nonstick muffin pans. Bake in preheated oven (425°) for 20 minutes or until brown.

## **BROCCOLI CORN BREAD**

Elma Helms

4 eggs (or 2)  
10 oz. pkg. frozen broccoli  
1 C. cottage cheese  
1 onion

1 stick margarine  
1 box corn meal muffin  
mix, (Jiffy)

Beat eggs. Cook & drain broccoli. Melt margarine. Mix all ingredients together. Bake in a 9x13" pan at 400° for about 45 minutes or til brown.

## **BOJANGLES BISCUITS**

Carroll Flowe

2 C. flour, self-rising  
2 t. powdered sugar  
2 t. baking powder

½ C. shortening  
1 C. buttermilk  
1 stick melted butter

Mix dry ingredients until well blended. Add shortening. Mix until it is like cornmeal. Add buttermilk. Do not over mix. Roll out dough to ½" thickness and cut with large cutter. Dip biscuits in butter and place on baking sheet. Bake at 400° until golden brown.

## **BUMBLE BEE BREAD**

Sarah L. Foard

**2-10 count cans biscuits**  
**1½ C. brown sugar**  
**1 t. cinnamon**

**1½ sticks margarine**  
**½ C. chopped pecans**

Cut biscuits in quarters. Combine sugar, cinnamon, margarine and pecans in sauce pan: bring to a boil. Pour ⅓ sugar mixture in greased bundt pan. Add 1 can cut biscuits. Pour ⅓ sugar mixture over biscuits. Add second can cut biscuits. Pour remaining ⅓ sugar mixture over biscuits. Bake at 350° for 30 minutes. Cool in pan for 10 minutes. Turn out in cake plate and enjoy while warm.

## **CARROT BANANA BREAD**

Dot Rutledge

**½ C. butter or Crisco oil**  
**1 C. brown sugar**  
**2 eggs, or egg substitute**  
**1 C. mashed bananas**  
**2 C. self-rising flour**

**½ C. chopped nuts**  
**1 C. grated carrots**  
**½ t. cinnamon**  
**¼ t. salt**

In large bowl, cream oil with sugar well. Beat in egg substitute. Mash bananas in small bowl. Mix flour, cinnamon, and salt. Blend flour mixture alternately with bananas into first mixture. Stir in carrots and nuts. Turn into greased or sprayed 9x5x3" loaf pan. Bake 350° for about an hour or until tester comes out clean. Cool 10 minutes and remove from pan. Great for breakfast or toasted.

## **CHEESE BISCUITS**

Johnnie Kennon/Mary Atkinson

**1 C. butter or margarine,**  
**2 sticks**  
**2 C. plain flour**  
**¼ t. salt**

**2 C. grated cheese, (extra**  
**sharp Cheddar is good)**  
**¼ t. red pepper**

Mix all together and work like dough. Divide dough into four pieces and roll each piece like a plump weenie to about 10-11 inches long. Then wrap each roll in wax paper and refrigerate until firm or overnight. Slice cross ways in about ½ inch slices and place on lightly greased cookie sheet, not too close together. Bake at 375° for about 20-25 minutes or until light brown. They will darken as they cool. Nuts may be added to dough or place on top before baking. Makes about 85-90 party biscuits.



## COFFEE CAKE

Virginia Helms

**½ C. butter or margarine,  
softened**  
**½ C. shortening**  
**1¼ C. sugar**  
**2 large eggs**  
**1-8 oz. carton sour cream**  
**2 C. all purpose flour**  
**1 t. baking powder**

**½ t. baking soda**  
**½ t. salt**  
**1 t. vanilla extract**  
**½ C. chopped pecans**  
**2 T. sugar**  
**1 t. ground cinnamon**  
**powdered sugar**

Beat butter and shortening at medium speed with an electric mixer about 2 minutes or until creamy. Gradually add 1¼ C. sugar, beating at medium speed 5-7 minutes. Add eggs, one at a time, beating just until yellow disappears. Add sour cream, mixing until blended. **Combine** flour and next 3 ingredients; gradually add to butter mixture, mixing until blended. Stir in vanilla. Spoon half of batter into greased and floured 8" tube pan. **Combine** pecans, 2 T. sugar, and cinnamon; sprinkle half of mixture over batter. Repeat procedure with remaining batter and pecan mixture. **Bake** at 350° for 55 minutes. Cool in pan on wire rack 10-15 minutes; remove from pan, and let cool completely on wire rack. Sprinkle with powdered sugar. Yield: 1-8" cake.

## CORNBREAD DRESSING

Judy Poole

**6 C. crumbled cornbread**  
**4 C. crumbled loaf bread**  
**1 C. finely chopped celery**  
**¾ C. finely chopped onion**  
**½ C. margarine**

**2 t. salt**  
**2 t. sage**  
**3 eggs, beaten**  
**2 C. chicken broth**

Mix together crumbled breads. Saute celery and onion in margarine; add to bread along with salt, pepper, and sage. Mix well before adding eggs and chicken broth. Mix until very moist. Bake in a 9x13" pan at 400° for 30-45 minutes.

## HAWAIIAN BANANA BREAD

Faye McDonald

**2 C. plain flour**  
**1 t. soda**  
**1 t. cinnamon**  
**1 t. salt**  
**3 eggs**

**3 medium bananas, mashed**  
**2 t. vanilla**  
**1½ C. sugar**  
**1 C. nuts**  
**1½ C. vegetable oil**  
**1-8 oz. can crushed pineapple**

Combine dry ingredients. Stir in nuts, set aside. Combine remaining ingredients. Stir in dry ingredients. Mix until all is moistened. Put in 2 greased loaf pans. Bake at 350° for 50 minutes or until done. For a glass pan. Bake at 325° for 50 minutes or 1 hour.

## ICE BOX YEAST ROLLS

Mildred A. Little

**¼ lb. butter, melted**  
**½ C. sugar**  
**3 eggs, beaten slightly**  
**½ t. salt**

**1 pkg. active dry yeast**  
**1 C. lukewarm water**  
**4 C. plain flour**

Cream butter; add sugar, eggs, and salt. Dissolve yeast in lukewarm water. Add flour and water alternately. Cover bowl and place in refrigerator overnight. Next morning roll out and cut out pie shape wedges. Roll each piece beginning with wide end. Place on greased cookie sheet. Let rise. Bake at 350° for 12-15 minutes. Dough will keep in refrigerator for about 2 weeks.

## LEMON TEA BREAD

Dot Lee

**½ C. milk**  
**2 eggs**  
**1 C. sugar**  
**½ C. melted margarine**  
**1 t. lemon flavoring**

**1½ T. grated lemon peel**  
**1¼ C. plain flour**  
**1 t. baking powder**  
**1 t. salt**  
**½ C. chopped pecans**

**Glaze:**

**¼ C. sugar**

**3 T. lemon juice**

Preheat oven to 350°. Grease 8½x4½" loaf pan. Combine milk, eggs, margarine, lemon peel, and extract. Beat at medium speed until blended. Add dry ingredients; beat at low speed until mixture is smooth. Fold in pecans. Pour into loaf pan. Bake 45-50 minutes, or until toothpick tests doneness. Meanwhile, combine sugar and lemon juice for glaze. Place bread in pan on cooling rack to cool. Slowly pour on glaze while bread is still hot. Let stand 10 minutes in pan; remove to cool completely. Yield: 16½ (1 inch) slices (165 calories per slice).

## MEXICAN CORNBREAD

Judy Poole

**½ C. cooking oil**  
**1 C. sour cream**  
**1 C. cream style corn**  
**1½ C. self-rising cornmeal**  
**1 t. salt**

**1 t. baking powder**  
**2 eggs, beaten**  
**3-4 jalapeno peppers**  
**2 C. grated sharp Cheddar cheese**

Mix cornmeal, salt, and baking powder. Add all other ingredients and mix well. Bake in 9x13" pan at 350° for 45 minutes.

## MISSISSIPPI CORNBREAD

Alva Rice

1 C. cornmeal mix  
½ C. cooking oil  
½ C. cream style corn

1 C. sour cream  
2 eggs  
2 T. diced onion

Mix together and pour into 8x8" baking dish. Bake at 425° about 25-30 minutes until brown.

## MISSISSIPPI CORNBREAD

Janelle Long

1 C. yellow cornmeal  
3 T. baking powder  
1½ t. salt, can cut to ½ t.  
¼ C. sugar  
½ C. oil

1 C. sour cream  
2 eggs  
1-8½ oz. can cream style corn  
1 small onion, finely chopped,  
optional

Preheat oven to 375°. Mix all ingredients in large bowl. Bake in greased cast iron skillet (12"), or in 9" square baking pan, for 35 minutes. Recipe can be doubled.

## MORAVIAN SUGAR CAKE

Dot Rutledge

6 T. melted margarine  
½ C. seasoned mashed  
potatoes  
½ C. sugar

1 pkg. dry yeast  
1 egg  
½ t. salt  
2½ C. flour

Dissolve yeast in ½ C. warm water for 5 minutes. Beat all ingredients well with an electric mixer, except one cup of flour. Then add the one cup flour and mix with a spoon. Put dough into a greased bowl and let rise 2 hours or until double in bulk (it can be put in a 85° oven to rise). Punch down and spread in a 9x13" pan. Let rise ½ hour. Sift ½ C. brown sugar and ½ t. cinnamon. Make about 24 holes with little pats of cold margarine in the dough. Sprinkle with sugar and cinnamon mixture. Bake about 20 minutes at 400°.

## OATMEAL MUFFINS

Barbara Helms

1 C. quick cook oats  
1 C. buttermilk  
1 egg or 2 egg whites  
½ C. plain flour  
½ t. salt

½ C. brown sugar  
1 t. baking powder  
½ t. soda  
½ C. canola or corn oil

Soak oats in buttermilk approximately 1 hour. Add egg and sugar. Beat well. Add dry ingredients and oil. Pour into greased muffin tins and bake at 400° for approximately 20 minutes. Makes 16 muffins. Batter may be store in refrigerator and used as needed.

## OLD TIMEY CORN BREAD

Carroll Flowe

2 C. cornmeal, white  
1 t. salt  
½ t. baking soda

1 t. baking powder  
2 t. melted shortening  
1 C. or more buttermilk

Mix dry ingredients. Add buttermilk (enough to make a good consistency batter). Add melted shortening. Pour into a large frying pan that has been greased on the sides and 1½ T. shortening has been melted in the bottom. While pan is still hot, sprinkle bottom with cornmeal. Again while pan is still very hot, add batter\*. Remove from hot burner to oven. Bake at 400° until golden brown and firm to touch. \* You may need to add water to batter if it has gotten too stiff.

## ONION-CHEESE BREAD

Judy Perryman

1 T. margarine  
½ C. chopped onion  
1½ C. biscuit mix  
2 T. parsley, chopped  
1 egg, beaten

1 C. (4 oz.) shredded sharp  
Cheddar cheese, divided  
½ C. milk  
1 T. margarine, melted

Melt 1 T. margarine in a small skillet, add onion, and cook until transparent. Combine onion, biscuit mix, parsley, egg, ½ C. cheese, and milk. Stirring just until moistened. Spoon into lightly greased 8" square baking pan; sprinkle with remaining cheese. Drizzle with 1 T. melted margarine. Bake at 400° for 15-30 minutes or until golden brown. 6-8 servings.

## PUMPKIN BREAD

Dot Rutledge

3½ C. all purpose flour  
3 C. sugar  
2 t. soda  
1 t. each cinnamon, nutmeg and  
salt

2 C. pumpkin  
1 C. oil  
¾ C. water  
1 C. nuts  
1 t. vanilla

Mix dry ingredients. Make a well. Add remaining ingredients. Pour into 2 loaf pans that have been sprayed w/Pam. Bake at 350° 50-60 minutes.

## RAISIN BRAN MUFFINS

Sarah Jordan

1-15 oz. raisin bran  
3 C. sugar  
5 C. plain flour  
2 t. salt

2 t. soda  
1 qt. buttermilk  
1 C. vegetable oil  
4 eggs, beaten

Mix bran, flour, sugar, salt, and soda. Add beaten eggs, oil and buttermilk. Mix well and bake in oiled muffin tins at 400° for 15-20 minutes. I add extra raisins and cinnamon to taste and sometimes chopped nuts! Mixture will keep well in refrigerator several weeks.



## **SASSY CINNAMON MUFFINS**

Martha Sayers

**1½ C. self-rising flour**

**½ C. sugar**

**¼ C. brown sugar**

**½ t. cinnamon**

**1 egg**

**½ C. oil**

**½ C. milk**

**½ C. chopped nuts**

Mix together the four dry ingredients. Mix the 3 liquid ingredients. Stir into the dry ingredients. Add the chopped nuts. Put into paper-lined muffin tins. (makes 12) Bake at 400° for 20-25 minutes. Don't overbake, just until lightly browned.

## **SOUTHERN SPOON BREAD**

Dot Rutledge

**1 C. cornmeal**

**2 C. boiling water**

**2 C. milk**

**1 t. salt**

**2 well-beaten eggs (or egg substitute)**

**1 T. melted butter**

**1½ t. baking powder**

Scald meal in water. Add milk, salt and eggs. Beat well. Add melted butter and baking powder. Pour into oiled baking dish (8 or 9"). Set in a pan of hot water. Bake in a 350° oven for one hour. Serve from baking dish with spoon.

## **VEGETABLE-BACON MONKEY BREAD**

Johnnie Martin

**3-10 oz. cans refrigerated buttermilk biscuits**

**½ C. margarine, melted**

**½ C. grated Parmesan cheese**

**½ lb. bacon, cooked and crumbled**

**1 small onion, chopped**

**1 small green pepper, chopped**

Cut biscuits into quarters, dip each piece into margarine and layer ½ in a lightly greased 10" bundt pan. Sprinkle with half of bacon, cheese, onion, and green pepper. Repeat layers until all ingredients are used, ending with biscuits. Bake at 350° for 40-45 minutes or until done.

## **ZUCCHINI BREAD**

Barbara Warren

**2 C. flour**

**2 C. sugar**

**2 C. shredded zucchini**

**1 C. vegetable oil**

**3 eggs**

**3 t. cinnamon**

**¼ t. baking powder**

**2 t. baking soda**

**1 C. chopped nuts**

**2 t. vanilla**

Beat eggs, add sugar and oil. Beat well. Add zucchini and flour sifted with dry ingredients. Add vanilla and nuts. Pour into 2 loaf pans that have been floured and greased. Bake at 350° for 1 hour.



## **ZUCCHINI BREAD**

**Dottie Smith**

**2½ C. flour**  
**3 eggs**  
**1 t. salt**  
**1 T. vanilla**  
**2 C. zucchini grated**  
**1 C. nuts**

**1 C. oil**  
**3 C. plain flour**  
**¼ T. soda**  
**¼ t. baking powder**  
**1 T. cinnamon**

Mix together all ingredients. Bake at 350° until brown, in loaf pan or muffin tins, approximately 1 hour.

## **TURKEY DRESSING**

**Pat Carpenter**

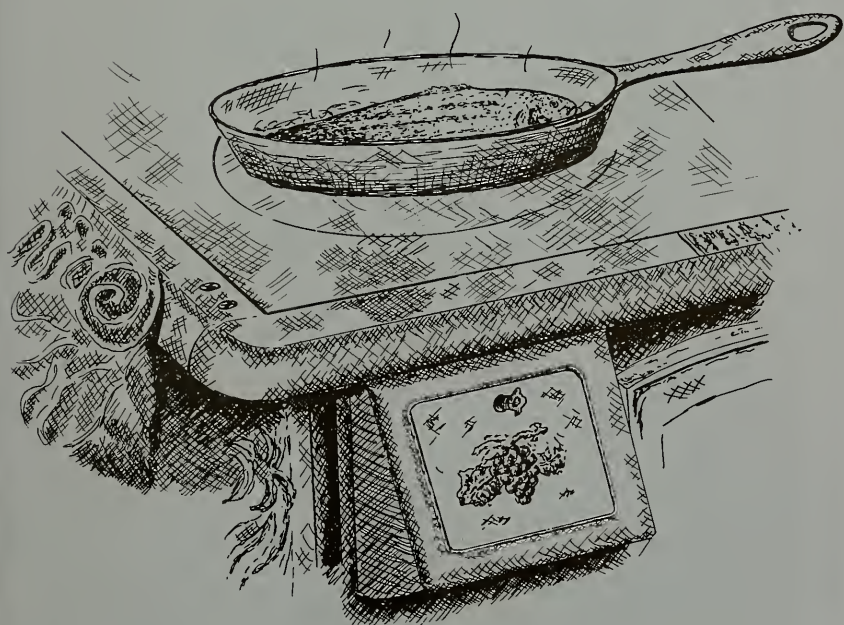
**medium size pan corn bread**  
**4 sliced toasted bread**  
**4 stalks celery, chopped**  
**1 large onion**  
**6 eggs, beaten**

**¼ C. butter**  
**salt, pepper and sage to**  
**taste (lots)**  
**stock from turkey**

Mix. Keep dressing soft. Bake slowly for 1 hour at 325-350°. Serves 8.



# Index





## Index

### A

#### Appetizers

Asparagus Roll-Ups, 4  
Cheese Appetizer, 4  
Cheese Stuffed Apples, 5  
Cottage Cheese Dip, 5  
Fruit Dip, 5  
Ham Biscuits, 5  
Lemon Fruit Dip, 5  
Pimento Cheese Spread, 6  
Sandwich Spread, 6  
Sausage Balls, 6  
Snack Dills, 26  
Spinach Balls, 7  
Spinach Dip, 7  
Spinach Things, 6  
Sweet & Sour Party Meatballs, 7  
Vegetable Dip, 7  
Vegetable Sandwich Spread, 8  
Yogurt-Dill Dressing, 8

### B

#### Bars

Chewies, 93  
Chocolate Cherry Bars, 95  
Lemon Bars, 97  
Old Fashioned Raisin Bars, 100  
Pecan Chewies (Brownies), 98

#### Beverages

Easy Punch, 1  
Hot Spice Tea, 1  
Hot Spiced Cider, 4  
Instant Russian Tea, 2  
Mint Punch, 1  
Old Fashioned Eggnog, 3  
Peanut Butter Shaker, 1  
Pink Punch, 4  
Russian Tea, 2, 3  
Slush, 3  
Tea Syrup (Concentrate), 101

#### Bread

Banana Nut Bread, 104  
Bojangles Biscuits, 105

Broccoli Corn Bread, 105  
Bumble Bee Bread, 106  
Butterscotch Banana Bread, 105  
Carrot Banana Bread, 106  
Cheese Biscuits, 106  
Cornbread Dressing, 107  
Hawaiian Banana Bread, 107  
Lemon Tea Bread, 108  
Mexican Cornbread, 108  
Mississippi Cornbread, 109  
Old Timey Cornbread, 110  
Onion-Cheese Bread, 110  
Pumpkin Bread, 110  
Southern Spoon Bread, 111  
Vegetable-Bacon Monkey  
Bread, 111  
Zucchini Bread, 111, 112

### C

#### Cake

1-2-3-4 Cake, 86  
14-Carat Cake, 88  
Angel Food Fruit & Cream  
Cake, 81  
Banana Bread (Or Cake), 77  
Banana Nut Pound Cake, 74  
Black Walnut Chocolate  
Pound Cake, 74  
Black Walnut Pound Cake, 76  
Chess Cake, 87  
Chocolate Cake, 79  
Chocolate Delight Cake, 80  
Chocolate Eclair Cake, 88  
Chocolate Pound Cake, 75  
Christmas Cake, 83  
Christmas Nut Cake, 76  
Coconut Pound Cake, 73  
Coffee Cake, 107  
Cold Oven Pound Cake, 72  
Cream Cheese Cup Cakes, 100  
Crusty Cream Cheese  
Pound Cake, 73  
Crusty Pound Cake, 73  
Date Cake, 86  
Different Cheese Cake, 78  
Do Nothing Cake, 81  
Five Flavor Pound Cake, 72  
Fresh Apple Cake, 81, 85  
Fruit Cake, 80



Gooney Cake, 85  
 Graham Cracker Cup Cakes, 97  
 Healthy Pound Cake, 74  
 Hershey's Syrup Cake, 89  
 Hummingbird Cake, 80, 86  
 Italian Cream Cake, 82  
 Japanese Fruit Cake, 84  
 Lemon Cheese Cake, 87  
 Lemon Gooney Butter Cake, 77  
 Moravian Sugar Cake, 109  
 "Mothers Jam Cake", 77  
 My Favorite Pound Cake, 75  
 Old Fashioned Fruit Cake, 83  
 One Step Pound Cake, 76  
 Peach Pound Cake, 76  
 Pig Picking Cake, 78  
 Pineapple Carrot Cake, 83  
 Pistachio Pound Cake, 73  
 Plum Good Cake, 87  
 Pound Cake, 75  
 Pumpkin Cake, 82  
 Punch Bowl Cake, 79  
 Quick Chocolate Cake, 85  
 Red Beet Chocolate Cake, 89  
 Red Velvet Cake, 84  
 Scripture Cake, 71  
 Seven Layer Cake, 77  
 "That" Chocolate Cake, 90  
 Vanilla Wafer Cake, 89  
 Whip Cream Pound Cake, 72  
 Zucchini Bread Cake, 79  
 Zucchini Cake, 82

## **Candles**

Buck Eyes, 23  
 Martha Washington Candy, 90  
 Peanut Butter Candy, 90  
 Potato Candy, 26  
 Puppy Chow, 26

## **Casserole**

Cranberry Casserole, 53  
 Crock Pot Macaroni & Cheese, 43  
 E-Z Fried Rice (Shrimp), 43  
 Grates Raw Sweet Potato Pudding, 47  
 Grits Casserole, 54  
 Hamburger Dish, 39  
 Pineapple Au Gratin, 43  
 Pineapple Casserole, 55

Pineapple Cheese Casserole, 55  
 Pizza Spaghetti Casserole, 55  
 Rice Casserole, 56  
 Simple Fry Rice, 43  
 Spaghetti Casserole, 56  
 Sweet Potato Souffle, 48  
 Two Meat Pasta, 42

## **Casserole, Beef**

Goulash, 39  
 Hamburger Casserole, 53  
 Southwestern Meat & Potato Stew, 44  
 Taco Casserole, 60

## **Casserole, Chicken**

Chicken & Rice Casserole, 52, 53  
 Chicken Cashew Nut Casserole, 52  
 Chicken Cass., 49, 50, 51, 52  
 Chicken Rice, 33  
 Easy Chicken Casserole, 52  
 Hot Chicken Salad, 33, 35

## **Casserole, Fish**

Shrimp and Rice Casserole, 55

## **Casserole, Turkey**

Leftover Turkey Casserole, 60

## **Casserole, Vegetable**

Asparagus Casserole, 48  
 Baked Beans, 29  
 Broccoli Casserole, 48, 49  
 Broccoli, Cheese, Rice Casserole, 49  
 Creamy Squash Casserole, 57  
 Crowd Pleasing Potatoes, 45  
 Easy Cheddar Scalloped Potatoes, 44  
 Goldenrod Bean Casserole, 48  
 Hash Brown Casserole, 54  
 Potato/Spinach Casserole, 54  
 Pumpkin Casserole, 54  
 Squash and Stuffing Casserole, 56  
 Squash Casserole, 57, 58  
 Squash Casserole Parmesan, 58

Sweet Potato Casserole, 58, 59  
Tasty Tomato Bake, 47  
Vegetable Casserole, 60

## **Cookies**

Christmas Cookies (Simple), 92  
Cowboy Cookies, 91  
Date Oatmeal Cookies, 93  
Francy Grahams, 97  
Orange No-Bake Cookies, 91  
Peanut Butter Cookies, 91  
Peanut Butter Delights, 96  
Rice Crispy Coconut  
    Ball Cookies, 92  
Stir 'N' Drop Sugar Cookies, 92  
Yummy Potpourri Cookies, 92

## **D**

### **Dessert**

(Strawberry) Ruby Red  
    Apples, 93  
Basic Ice Cream(No Eggs), 61  
Black Eyed Susan, 98  
Bread Pudding, 96  
Cheese Date Foldovers, 95  
Cherries in the Snow, 97  
Cherry Tarts, 99  
Cherry-Nut Ice Cream, 61  
Chocolate Lovers Delight, 99  
Cranberry-Oatmeal Delight, 96  
Frozen Fruit Cups, 93  
Fruit Cobbler, 62  
Glazed Fruit, 100  
Homemade Ice Cream, 61  
Lemon Bisque, 95  
Lemon Lush, 94  
Lemon Tarts, 99  
Pumpkin Crisp, 98  
Quick Cobbler, 63  
Quick Peach Cobbler, 63  
Strawberry Ice Cream, 62  
Strawberry Pizza, 94  
Tutti Frutti Ice Cream, 62  
Vanilla Ice Cream, 61  
Weight Watchers Dessert, 100

## **F**

### **Frosting**

7 Minute White Icing, 99

## **J**

### **Jams**

Heavenly Jam, 24  
Hot Pepper Jelly, 25  
Unusual Peach Preserves, 27

## **M**

### **Main Dish, Beef**

Beef Stroganoff, 31  
Beef With Asparagus, 30  
Chili Burgers, 101  
Chili Meatballs, 37  
Dixon's Kansas City Chili, 36  
Enchiladas Acapulco, 37  
Ground Beef Pie, 30  
Lasagna, 39, 40  
Oven Beef Stew, 30  
Sukiyaki (Japan), 46  
Swiss Bliss, 46

### **Main Dish, Chicken**

3-Cup Chicken, 32  
Baked Chicken, 32  
Baked Chicken Parmesan, 32  
Chicken David, 34  
Chicken Dumplings, 35  
Chicken Enchiladas, 31  
Chicken or Turkey Curry, 36  
Chicken Pie, 35, 36  
Chinese Barbecue Chicken, 29  
Crispy Baked Chicken, 34  
Curried Chicken, 33  
Easy Crust Chicken Pie, 34  
Lemon Herb Chicken, 32  
Lemon Parmesan Chicken, 33  
Melt-In-Your-Mouth Chicken  
    Pie, 35  
Poppy Seed Chicken, 34  
Slow cooker Brunswick Stew, 31

### **Main Dish, Eggs**

Egg/Cheese Souffle, 41  
Cinderella's Magic Quiche, 45  
Italian Frittata, 29  
Rosemary's Teased Eggs, 41

## **Main Dish, Fish**

Baked Fish Draughon, 38  
Crab-Shrimp Quiche, 38  
Low Country Boil, 40  
Salmon Loaf, 45  
Stir Fry Prawns (Shrimp), 46

## **Main Dish, Pork**

Ham Pie, 39

## **Main Dish, Turkey**

Honey Grilled Turkey  
Tenderloins, 47

## **Main Dish, Vegetable**

Easy Garden Vegetable Pie, 29

## **Miscellaneous**

Cranberry Chutney, 24  
Mom's Pear Honey, 26  
Noodle Nests, 25  
Play Dough, 27  
Strawberry Figs, 26  
Turkey Dressing, 112

## **Muffins**

Banana Raisin Muffins, 105  
Oatmeal Muffins, 109  
Raisin Bran Muffins, 110  
Sassy Cinnamon Muffins, 111

## **P**

## **Pickles**

Beet Pickles, 23  
Candy Pickles, 23  
Cheap Easy Pickles, 25  
Frozen Pickles, 24  
Kosher Dill Pickles, 25

## **Pie**

Apple Pie, 71  
Apple Pie W/Bread Strips, 69  
Baked Caramel Custard, 71

## **Basic Pastry, 91**

Best Coconut Pie, 65  
Best Pecan Pie, 64  
Brown Sugar Pie, 70  
Caramel Pie, 64  
Cherry Cheese Pie, 64  
Chocolate Cream Pie, 70  
Chocolate Pecan Pie, 66  
Coconut Cream Pie, 66  
Coconut Custard Pie, 63, 69  
Coconut Pie, 66  
Japanese Fruit Pie, 66, 69  
Kentucky Derby Pie, 67  
Lemon Chess Pie, 65  
Low Fat Lemon Meringue Pie, 68  
Million Dollar Pie, 66  
No Fool Pie, 69  
"O So Easy" Pecan Pie, 65  
Paulette's Chocolate Chew  
Pie, 67  
Peanut Butter Pie, 64  
Pecan Pie, 67, 68, 70  
Pineapple Pie, 66  
Strawberry or Cherry Nut Pie, 63  
Super Easy Apple Pie, 65  
Sweet Potato Pie, 70  
Vinegar Pie, 67

## **R**

## **Rolls**

Breakfast Rolls, 104  
Ice Box Yeast Rolls, 108

## **S**

## **Salads**

Bean Salad, 21  
Blueberry Salad, 15  
Cabbage Salad, 20  
Cherry Coke Salad, 19  
Cherry Nut Salad, 14  
Cherry Salad, 20  
Chinese Cole Slaw, 10  
Christmas Ribbon Salad, 16  
Christmas Rice, 12  
Congealed Strawberry Salad, 13  
Cottage Cheese Salad, 14  
Cranberry Crunch, 17  
Cranberry Salad, 18  
Cucumber Cheese Salad, 19

Cucumber Salad, 14  
 Curried Fruit, 37  
 Curried Fruit Compote, 24  
 Frozen Fruit Salad, 17  
 Frozen Pineapple-  
   Cranberry Salad, 17  
 Fruit Velvet, 19  
 Grapefruit Aspic, 15  
 Ice Box Slaw, 12  
 Layered Ribbon Salad, 16  
 Lemon Dill Rice, 11  
 Marinated Pineapple Chunks, 41  
 Marinated Slaw, 10  
 Marinated Vegetable Salad, 15  
 One Gallon Slaw, 9  
 Orange Salad, 13  
 Orange Spiced Peach Salad, 16  
 Oriental Slaw, 12  
 Oven Chicken Salad, 18  
 Overnight Slaw, 12  
 Pasta Salad, 17  
 Pineapple Chicken Salad, 18  
 Potato Salad, 13  
 Pretzel Salad, 20  
 Sherry Wine Fruit, 38  
 Strawberry Pretzel Salad, 18  
 Strawberry Salad, 19  
 Tasty Stewed Apples, 11  
 Veg Salad, 14  
 World's Best Broccoli Salad, 20

Veggie Bars, 11

## **Sauces**

Flank Steak Marinate Sauce, 42  
 Jezebel Sauce, 25  
 Spaghetti Sauce, 44  
 Strawberry Sauce, 94

## **Soups**

Oyster Stew, 9  
 Salmon Stew, 9

## **V**

## **Vegetables**

Baked Paprika Potatoes, 42  
 Black and White Beans, 10  
 Corn Pudding, 13, 42  
 Glazed Beets, 10  
 Sneaky Squash Pie, 9  
 Squash Squares, 46





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